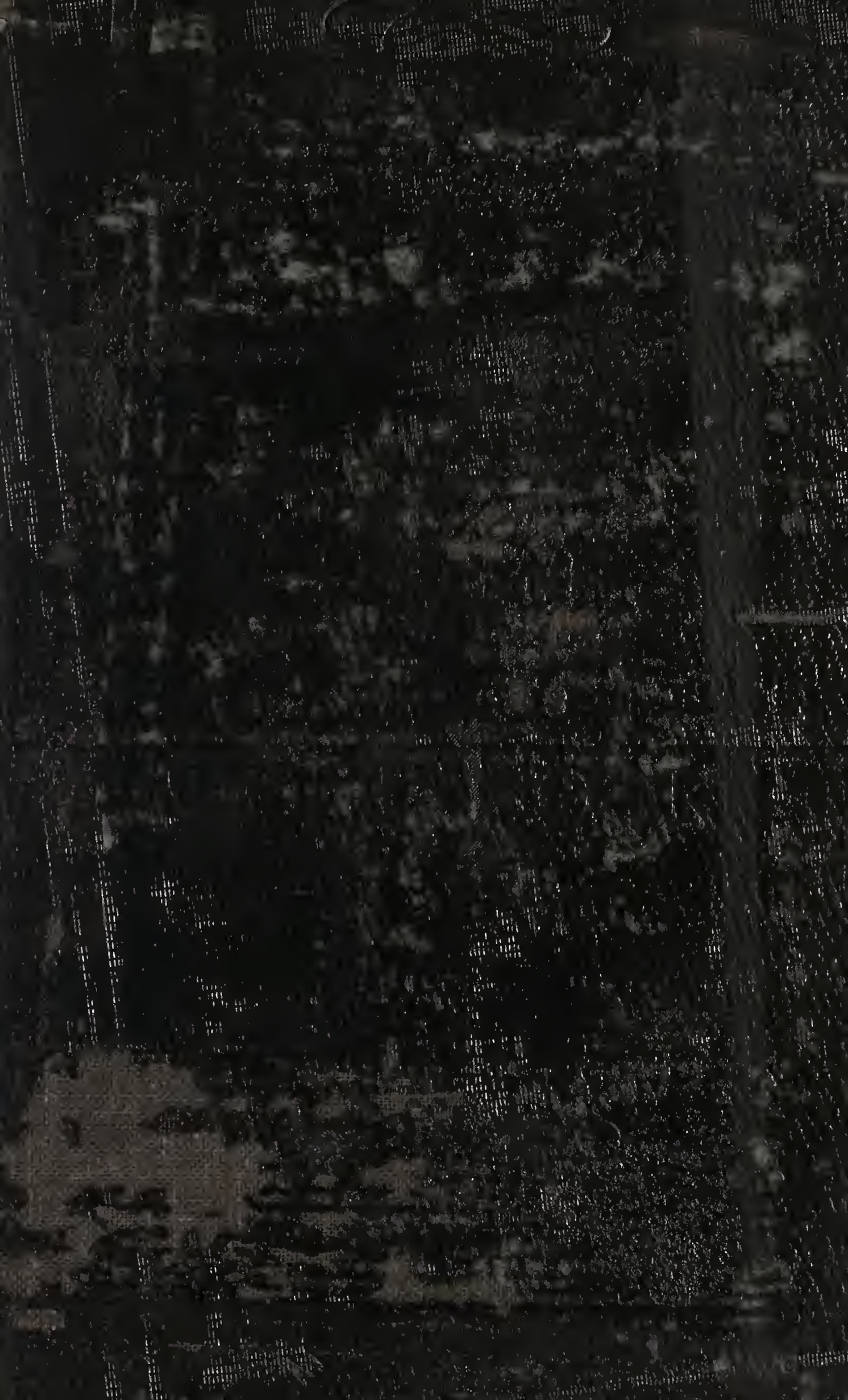



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TRIED AND TRUE RECIPES.

THE HOME COOK BOOK.

COMPILED

FROM RECIPES CONTRIBUTED BY LADIES OF TOLEDO AND OTHER CITIES;
PUBLISHED FOR THE JOINT BENEFIT OF THE HOME FOR
FRIENDLESS WOMEN AND THE ORPHANS' HOME.

———Cook, see all your sawces
Be sharp and poynant in the palate, that they may
Commend you; look to your roast and baked meats handsomely,
And what new kickshaws and delicate made things.

BEAUMONT AND FLETCHER.

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PREFACE.

SECOND EDITION.

"Not all on books their criticism waste
The genius of a dish some justly taste
And find their way to fame."

YOUNG.

The first edition of "OUR HOME COOK BOOK" having been exhausted, with increasing demands for the same, has led to the publication of a second edition, which is now presented to the public. In the preparation of this, all of the most valuable material in the first edition has been retained, to which a large amount of new subject of unquestionable value and interest has been added, gathered from a wide variety of sources.

In a work of these limits, it will not be expected, that we have undertaken to touch upon any subjects out of every-day experiences in culinary art. We do however claim that for this purpose our work is amply sufficient, and that the "hints and suggestions" given, embrace a range of topic in a form which will enable the young housekeeper to gather therein many possible variations and deviations from given rules, wherein she may achieve much success.

To these suggestions, therefore, we would direct attention, as often containing the pith of the whole matter, and which, while offering a solution to such doubts and difficulties as may arise, or revealing the secrets of failure, may also serve as a basis to new successes in this realm of art.

To those who have furnished the material for this work we would offer our thanks, hoping that the favor with which it has been received, and the good insured, both for the past and in the future, will amply repay for all the trouble taken.

"Know on THYSELF, thy genius must depend;
All books of cookery, all helps of art
Are vain, if void of genius thou wouldst cook."

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THE HOME COOK BOOK.

THE TABLE.

BREAKFAST.

THE chief essentials of table elegance are cleanliness, order, and convenient arrangement. The most simple table service—bright, clear, well polished and well arranged—gives zest and enjoyment to any repast, and which refined taste may heighten into positive beauty.. The smooth, even cutting of the bread; the careful nicety of serving any dish; the neat arrangement of butter; the clean white napery; the clear coffee, and the polished table service, are evidences of economy, good taste, and that careful provision for the higher cultivation of mind and sense which should be a prominent ambition with every house mother. It is not necessary in any family that wrinkled, soiled table cloths or napkins, linty glasses, or dingy silver, should ever make an appearance, and it is to these small details rather than to expensive adornment in which the beauty of home finds its finest expressions.

In laying the cloth the table should first be covered with a white cover laid over it. This gives the table linen a whiter appearance and deadens sound. For this purpose Canton flannel cloth is recommended, and should be made with eyelit holes at the ends which can be fastened to knobs beneath the table for this purpose, and which will keep this smooth and in place. Over this cover the table cloth will be laid evenly and smoothly so that the folds in the center of the cloth shall lie in the center of the table, the edges of this hanging thus evenly around the table. A point so evidently the thing to do might seem unnecessary to mention, but in this as in many other directions we have given to our young housekeepers, it is one that cannot be too carefully urged upon the attention of servants.

At Breakfast the server may be placed for the coffee service, or not, as may be the choice. In many families the pretty colored table cloths are used at this meal, of delicate buff, crimson or other choice colors.

Some authorities insist upon placing of the server at the end of the table, while others recommend the seat for the lady and gentleman of the house directly opposite each other at the center of the sides. This places the father and mother more directly in the midst, and where the family is large and there is no waiter at the table, is more convenient. The cups should be placed with the saucers at the left of the hostess, the sugar in front, and the cream, hot water and coffee at the right hand. If the server is not placed at breakfast, mats should be used for the coffee and hot water, to protect the table cloth. Tumblers and napkins should be placed at the right where the plates will be, while the arrangement of spoon, knife and fork will form a hollow square; the dessert spoon at the right hand, the bowl uppermost, the knife across the top and the fork at the left hand. Place extra milk and cream pitchers for oatmeal, and molasses pitchers for cakes at the corners with handles towards the corners of the table. Where the family is large, the butter dishes should be placed at each end or at each corner, with the individual butter plates to serve upon. Where the family is small, one dish may be used and placed in the center of the table.

Save the center of the table for some attractive dish of fruits or flowers. A single vase of flowers, brightly polished glass and silver or plated ware, with pretty fanciful porcelain and snowy-white napery, are a gratification to sight and taste and have an influence through all the ways of life. There is no point we would so strongly urge upon the young housekeeper as in the choice of her table service, which, if possible, should be of fine quality and of graceful forms. This may be more expensive at first, but adds so much to the daily beauty of home that it should not be disregarded. Save, if you must, in other ways, especially in those fancies in lace and embroidery, which are not the most positive expressions often of fine taste or good sense, that you may have the means to make this one spot bright and attractive where your family gather each day and from which each goes forth cheered by the pleasant communion of these daily reunions for the conflicts of life.

Bread is most elegantly served at breakfast placed in the bread tray and cut by the servant at the sideboard as desired. Coffee and tea are most stylishly served at the close of the meal. This is a custom to which many will object, but is entirely consistent with correct principles of hygiene. When the spoon is left in the tea or coffee cup it signifies that the one who thus placed it has had enough; when the spoon is placed in the saucer the hostess may understand another cup of tea or coffee is desired.

Fresh fruits are the mode for the first course at breakfast — oranges at all seasons, and other fruits in their season as they can be conveniently obtained. Serve these to each person with the pretty fruit plates and fruit napkins. Although the most stylish mode is beginning this meal

with fruit and closing with the coffee, there are many good old-fashioned sensible people who will choose to reverse this order of things, but whether at the beginning or at the closing of your meal, by all means have fruit of some sort on your breakfast table.

DINNER.

The decoration and arrangement of the table is a very essential point to be regarded, and can seldom be left wholly to the care of servants. In laying the cloth, the table should be first covered with a white cloth, over which is spread a white damask table-cloth. This is now rarely removed for dessert at dinner, because large damask cloths or napkins are placed under any dishes liable to soil the cloth, and are easily removed with the last course; while the tasteful adornments of flowers, fruits and *bon bons*, are not so easily displaced as formerly.

Gracefully shaped epergnes, composed of crystal and silver, are very stylish, and when arranged with low plates, or branches and shallow dishes to hold *bon bons*, fruits, flowers and ferns, artistically mingled, the effect is always pleasing to the eye.

At elaborate dinners and suppers, the center ornament is usually a candelabrum, a plateau, an *epergne* or a vase of flowers. The mats for the various dishes arranged, the ornamental vases are placed between the bottom and top dishes or wine coolers, with the wines in the original bottles loosely corked. The spoons for helping the various dishes, asparagus-tongs, fish-knife and fork, or slice and carving forks, are placed in front of the respective dishes to which they belong; and knife rests opposite to those who are to carve, with a bill of fare, and a pile of soup plates to help the soup.

Small bouquets are often placed upon the napkin of each guest, and many of the dishes may be tastefully decorated with leaves and flowers. At stylish dinner parties, an ornamental card, tastefully designed, is often laid upon each plate, with the name of the guest upon it. Lights, either at or after dinner, should be subdued, and above the guests, if possible, so as to be shed upon the table, without interrupting the view.

White kid gloves are always worn at large dinner parties, but are taken off before the knives and forks are brought into requisition. Beside the napkin should be placed a small square piece of bread, three inches in width and thickness, or rolls may be used. Butter is never *en regle* at dinner.

The arrangement of silver and cutlery upon the table varies with the style of the entertainment. Care should be taken that each guest is provided with silver spoons and cutlery for the different viands served. At dinner two large knives and forks are needed—knives at the right and

forks at the left of the plate; also a soup spoon; and when the dessert is served, a silver knife, fork and spoon are placed upon the dessert plate, with a glass finger-bowl and doiley at the left. On taking this, the guest places the knife and spoon at the right side and the fork at the left, and spreads the doiley at the left, placing the finger-bowl upon it; and when the repast is finished, he dips his fingers in the bowl and dries them upon his napkin. In some circles the fashion prevails of placing finger-glasses just preceding dessert, while in others, cut-glass bowls partially filled with rose or orange-flower water, iced in summer and lukewarm in winter, are passed down each side of the table; into these the guest dips the corner of the dinner napkin, and just touches the lips and tips of the fingers.

When wines are used, (and we could wish that the "Queens of Society" would take the step in the right direction and abolish the custom altogether,) each guest should be provided with three glasses of different styles—one for claret wine, one for Madeira or sherry, and one for champagne When the latter is served, it is handed around upon a waiter or salver, commencing at the right hand side of the table, (from the top and bottom simultaneously,) without distinction as regards ladies or gentlemen; or, instead of being handed upon a salver, the bottle being enveloped in a clean dinner napkin as far as the neck, the servants pour the wine into the glass at the right hand of the guest. Liquors are served when the sweets are on the table. It is not so customary now as formerly to drink healths. The servant passes the wine, and you accept or decline at pleasure. If you do not drink it, quietly cover the top of your glass with your fingers, saying "Please excuse me."

Raw oysters or clams upon the shell are usually the first course at dinner; then follows the soup, of which every one partakes. This should be served by the lady of the house. At dinners, there will often be two kinds of soup—one dark-colored, the other white—of which you may take your choice. Then the fish should be served with sauce, sliced lemons and jelly.

The second course consists of roasts—turkey or fowl; ham garnished; tongue or *fricandeau*, with small dishes for corners; *curries*, *ragouts* and vegetables.

THE DESSERT.

Pastries and puddings are first in order at dessert.

When the party is large and ices are served, the ice plates are placed around the table, the ice pails at both ends, and dishes of wafer biscuits at the sides. Some persons have the ice served in glass dishes, which, together with the wafer biscuits, are handed around before the usual dessert. When there is preserved ginger, it follows the ices, as it serves to

stimulate the palate, so that the delicious coolness of the wines may be better appreciated. The side and corner dishes usually put on for dessert consist of *compotes* in glass dishes; frosted fruit, served on lace paper in small glass dishes; biscuits, plain and fancy, and fresh fruit. Coffee should always be the last thing served, and is handed around in cups; is very strong, and should be taken without cream or sugar. After-dinner teas consist, stylishly, of simple refections of cups of fragrant tea or coffee, served with cream and sugar, accompanied with thinly-cut slices of rolled bread or sandwiches, wafer biscuits, and sometimes mixed cakes.

Hot suppers are now seldom served. Late dinners are considered more elegant, with simple refections later. Russian tea is made in the ordinary way, with the addition of sliced lemon, and is very much in vogue. In table service, the present fancy is variety. No two plates or cups should be alike in form or color, but of Sevres and porcelain ware, which is exquisite in finish and design, and enhances the enjoyment of a meal by an appeal to our æsthetic tastes.

The present style of taking coffee at the close of both breakfast and dinner, is a healthful custom and should be generally adopted on hygienic principles. *Dejeuners a la fourchette* are laid the same as for supper, except that tea and coffee are introduced after the solids are removed. Refreshments at matinees, wedding receptions and dancing parties, are stylishly served as at New Year receptions, where servants in attendance help the guests to refreshments, which are laid in a side-room or the dining-room.

HOW TO SERVE AN ORDINARY DINNER EVERY DAY.

MRS. W. H. H. S.

Suppose that we have a waitress totally untrained, how shall we go to work with her? The ordinary service will probably be three courses. Beginning with soup, this will be placed before the mistress of the table with ladle and soup-plates. The dinner plates being placed around the table, with knife, fork, and spoon for each person arranged according to given directions. As the soup is served by the lady the waitress carries each plate and places it in order before each person as the hostess directs. Bread or crackers may be passed next. When this is finished the soup-plates, spoons and tureen will be removed from the table in quiet order. Next the roast will be brought in, and which will be set before the gentleman of the house; the vegetables, (usually three,) one before the lady and the other two, one on each side of the table, symmetrically arranged. If the dishes are of different shape and two of them alike, say oval shape, place these at the sides and a round one before the hostess. The waitress will stand behind the carver, and as he places meat on a plate she gives

him another and passes the first plate for the vegetables, and then before the person first to be waited upon.

Sometimes a lady prefers that all the vegetables shall be placed in front of her. They can be nicely arranged so, and are sooner served. Then the girl has only to pass from the carver to the lady and back again. After all are served, she must fill the glasses and pass the bread and notice what is wanted. She should learn to do this without being told every time. This course finished, she removes all but the water-glasses. She should have ready two plates, and take up the salt-cellars on one, and the small butter plates on another. Nothing is so disgusting as to see the dinner carried off in a muss, mashing a large plate down into the butter of a small plate. If the butter has been used as cleanly and decently at table as it should be, then take it off on a plate by itself and it is clean to use again. And just here we might borrow a good piece of economy from the French, and as the dining-plates are removed all in good order without slopping everything on them, we are all supposed to eat clean enough to be willing to save what we leave. Nice little pates, croquettes, etc., for tea are the result. Now that all is removed, the girl must brush off the crumbs, set the dessert in front of the lady, with a clean plate, knife and fork, or spoon at each place. She must pass the dessert as it is served, fill the glasses once more, and now she can usually go. During the season of melons, grapes, etc., finger bowls are very pleasant, especially where children are. Many families of no pretension use them every day. It requires very little trouble.

There is not even a little nurse-maid but can be taught in a few lessons to serve nicely every day. Just give her this chapter to read.

Suppose our dinner commences with fish. This should be placed before the host, with no vegetables on the table, except, if you like macaroni; bread or crackers go with it. Then bring on the meat, etc. But in a small family, if you make fish *the* course, it may be accomplished with vegetables. When your dinner begins without soup or fish, have the meat and vegetables already placed on the table, with all that belongs to this course. If you still wish to make three courses of it, you can add a nice salad, or light dish, before the dessert. But in any case, the crumb-brushing should take place just before the pastry and fruit are brought on.

After the table is nicely set, insist that its symmetry be preserved. Don't let any one put down the bread-plate or anything else, in any other than its own place. When the pickles are passed, see that the dish is returned to its own spot. If any one drops it half-way, do not hesitate to ask that it be put back. If the girl does not notice all this (and she should,) speak to her quietly to replace things. If the bread is on one edge, half off the table, or left standing partly on a salt-cellar with the slices gliding off, the pickles set on a pile of saucers, a small plate of tomatoes on top of an

unused glass, what a crazy-looking table you have. Keep everything straight till the end. Do not allow the children to clatter their knives and forks in salting their food. Let them lay down the fork a moment and take the salt on the knife, rapping it against the fore finger of the left hand. All the usual rattle of using salt at table is unnecessary and objectionable.

TO CLEAR A TABLE AFTER ANY MEAL.

First remove the eatables in the dishes from which they are served; then put away all glass, silver and china that has not been used. The butter taken from the small plates may be scraped on to a clean plate for kitchen use. This piece of economy is proper, as no one uses the knife, which is the only article that is used for butter, to touch the lips. The forks and the spoons should be gathered and placed in a pitcher with warm water, blades and bowls downward. The handles of knives should never be immersed in hot water, as this cracks them. The plates should be removed, a few at a time, from the table on a large server without scraping them, as this process is apt to soil the table-cloth and is most properly done in the kitchen.

Brush the crumbs from the cloth, and if there are any spots on it these may be removed by placing under a thick, clean folded towel and rubbing the table-cloth with clear suds with a clean coarse napkin, which will be used solely for this purpose. Before the cloth is entirely dry, fold it and place under some heavy weight.

Tumblers should never be put into hot water after holding milk, as this drives the milk in, giving a cloudy appearance which can never be removed. It is best to wash these in tepid water, wiping them without draining on fresh towels until bright and polished. Where individual salt-cellars are used they should be attended to after each meal, emptying them and washing as the glasses. Before each meal, sift the salt for filling them on stiff white paper; fold this, forming a trough, and pour the salt lightly in. It is decidedly bad taste to tap the knife in salting the food.

SUPPER.

The custom of late dinners has nearly made the old-fashioned tea table obsolete. The tea table, however, still has an existence in many elegant homes and is not an affair in social life to be lightly passed over. At this meal the table is most stylishly set without the table-cover, with pretty crocheted mats under every plate. Small plates are used for supper, and the

arrangements of knives and forks and spoon for each plate the same as at breakfast. Use fringed napkins for tea, lying on each plate. The relish of cold meat, fish or game will be placed before the gentleman of the house. The lady will serve the tea in fine china cups, which at tea may be handed around at the beginning of the meal. The server is not "in order" at this repast. Arrange fruit, cake, flowers and other viands tastefully and conveniently. Garnish the platter of thinly-sliced cold meats with curled parsley leaves. Serve honey in the comb and the rich golden butter molded in balls or pretty fanciful form. The snowy biscuit, the graceful basket of delicate cakes, the dainty relishes, the tea, fruits—fresh or preserved — the flowers, and the subdued evening lights, form a picture we would not willingly permit to fade from our visions of home. Out of merely fashionable life the tea becomes of much importance—is the most cheerful of our social repasts, and to which the unexpected guest will find the most cordial welcome.

"Now stir the fire, close the shutters fast,
Let fall the curtains, wheel the sofa round,
And while the bubbling and loud hissing urn
Throws up a steamy column, and the cups
That cheer, but not inebriate, wait on each,
So let us welcome peaceful evening in."—*Cowper*.

Bills of Fare and other suggestions upon the arrangements of meals will be found in the closing departments of this work.

SOUPS.

THE basis of soup is generally uncooked meat, but it may be formed entirely of vegetables, as in some kinds of vegetable soups. These latter varieties, however, are not commonly preferred, and soup may be generally understood as formed from the broth of meat. For this purpose all kinds are used, as beef, veal, mutton, poultry, game, or fish, and are prepared in two ways : first, by putting the raw meat in the pot, pouring over it cold water, and then allowing it to simmer gently over the fire, closely covered, for several hours, or until the meat is very tender; or, secondly, by frying or roasting the meat until partly done, then putting into water and boiling until the meat falls from the bones. This method is mostly used with poultry, game or fish, and would be impossible with the large shin bones of beef or veal which are commonly used for this purpose. Very good soups, it must be allowed, are made from these coarser portions of the meat, but the finer varieties are prepared from pieces where the meat is largely in excess of the bone. Prof. Blot says "the less bone the better," and that "there should not be more than two ounces of this to one pound of meat.

The rule is, one quart of cold water to every pound of meat, or less water if the soup is desired very rich. As the water boils, it should be frequently skimmed, until the coarse particles that rise are removed, when the pot should be closely covered and allowed to stand where its contents may simmer gently for several hours. When the meat is thoroughly done, if it is suitable for other uses, it may be removed from the broth to serve as *releves* or *entrees;* the soup should then be allowed to stand where it will cool, when the fat will harden at the top. This should then be removed, when the vegetables are added, which should be used simply for flavors and in very small quantities. Especial care should be taken not to make too free a choice of them, as they are liable to make the flavor of the soup strong and disagreeable. Two or three potatoes, one onion, one parsnip, two or three slices of cabbage, etc., are sufficient. The true artist will understand that it is in the delicate blending of flavors, where one cannot be distinguished from the other, that the finest effects are produced. Potatoes, tomatoes, turnips, beets, onions, celery, parsley, Worcestershire

and Chili sauce, eatsups, toasted bread, *croutons* and caromel or burnt sugar are suitable for soup flavors. Parsnips and thyme, Prof. Blot regards as relics of a barbarous taste and not up to the nineteenth century idea in soup flavors. Foree meat balls, noodles and poached eggs are often added to soups and form some pleasing varieties.

A little rice or barley will give the soup consistency, if this is desired, and are to be preferred to flour for this purpose. A good stock for soups may be made of fragments of cold roasts, small pieces of beefsteak, remnants of poultry or game, or shreds and bits of uncooked meat, which cannot otherwise be nicely broiled or served.

For browning soups, fry vegetables or meat before boiling. Caromel also gives the soup flavor and heightens the color. If it is desired to make soup quickly, the meat should be cut in very small pieces, cold water added and kept boiling, closely covered. For this purpose steaks are good.

The modern term for soup is *Potage*, which is the form in common use on bills of fare. *Bouillon* is the French name for the broth of meat; but is generally used with us to designate strong beef broth or beef tea. *Consomme* is a rich broth reduced, and which, when cold, may be put away in an earthen vessel in a cool, dry place, to be used in the preparation of broths, rich gravies, sauces, or small dishes, where meat flavors are used. This will keep some days in cool weather. *Croutons* are small, square pieces of bread nicely fried in butter, of a rich brown, to be used in soups.

FORCE MEAT BALLS.

To one pound of chopped meat, as beef or veal, add one egg, a little butter, a tablespoon of bread crumbs, the whole wet with milk or *consomme*. Make into balls, fry brown in butter, and add to the soup.

EGG BALLS FOR SOUP.

Boil three or four eggs until quite hard, then mash the yolks finely, and to this add one raw egg, a little flour, pepper and salt. Make into small balls, and put in the soup. Boil a few moments and serve with the soup.

CROUTONS.

These are small pieces of bread fried crisp and brown to be used in soup.

NOODLES FOR SOUP.

To one egg add as much sifted flour as it will absorb, with a little salt. Roll this out as thin as a wafer, dredge it very lightly with flour, roll it over and over in a large roll and then slice off from the ends, shake out these strips loosely and put in the soup, and serve with it.

BURNED SUGAR OR CARAMEL.

Mrs. J. B. Battelle.

The utensil used can be of no service afterwards; an old tin cup or ladle is good for this purpose. White is better than brown sugar, having a finer flavor. Put two ounces of sugar over a sharp fire, stir with a stick until it is black and begins to send forth a burning smell; add a gill or so of cold water; stir and boil gently four or five minutes: take off, cool, bottle for use. It keeps well, and may be used warm or cold.

BEEF SOUP.

Prepare your beef bone by boiling the day before as above. The next day after the fat has been removed, put it over the fire to heat. Peel, wash and slice three good sized potatoes, and put them in the soup, cut up part of a head of white cabbage in shreds, and add to this a pint of Shaker corn that has been soaked over night; two onions, one head of celery and tomatoes, as you like. When these are done, and they should simmer slowly, care being taken they do not burn, strain the soup and serve. Noodle soup may be made by adding noodles to the soup after straining. These will cook in fifteen or twenty minutes.

VERY RICH BEEF SOUP.

Mrs. J. B. Battelle.

Rub salt into the soup meat, (to extract the juice,) and add sufficient cold water to make the desired quantity; as it boils away, add it boiling hot; skim well and boil slowly. Then add one onion; one turnip; one carrot, sliced quite thin; two or

three stalks of celery; some parsley; a blade of mace; four whole cloves; salt and pepper; a tomato, if in season; a tablespoon of caramel or burnt sugar. Boil slowly and gently, keeping it covered till the vegetables are tender, then strain, and it is ready for use.

VEAL SOUP.

To about three pounds of a joint of veal, which must be well broken up, put four quarts of water, and set it over to boil Prepare one-fourth of a pound of macaroni, by boiling it in a dish by itself, with sufficient water to cover it, add a little butter when the macaroni is tender, strain the soup, and season to your taste, with salt and pepper, when you should add the macaroni in the water in which it is boiled.

CHICKEN OR VEAL SOUP.

Five pints of chicken or veal broth; to three beaten eggs add three tablespoonfuls of flour and one cup of milk. Let it boil five minutes, and strain through a sieve. Add salt and pepper, and serve; season with celery if you like.

TURKEY SOUP.

Mrs. A. E. Scott.

Place the rack of a cold turkey, and what remains of dressing or gravy, in a pot, and cover with cold water. Simmer gently for three or four hours, and let it stand until the next day. Take off what fat may have risen, and take out with a skimmer all the bits of bones. Put the soup on to heat till boiling, then thicken slightly with flour wet up in water, and season to taste. Pick off all the turkey from the bones, put them in the soup, boil up and serve.

MOCK TURTLE, OR CALF'S HEAD SOUP.

Marion Harland's Common Sense in the Household.

One large calf's head, well cleaned and washed; four pigs' feet. Lay the head and feet in the bottom of a large pot, and cover

with a gallon of water. Let it boil for three hours, or until the flesh will slip off from the bones. Take out the head, leaving in the feet, and allow these to boil steadily, while you cut the meat from the head. Select with care enough of the fatty portions, which lie on the top of the head and the cheeks, to fill a teacup, and set them aside to cool.

Remove the brains to a saucer, and also set aside. Chop the rest of the meat with the tongue very fine, season with salt, pepper, powdered marjoram and thyme, a teaspoonful of cloves, the same of mace, half as much allspice, and a grated nutmeg.

When the flesh falls from the bones of the pigs' feet, take out the latter, leaving in the gelatinous meat. Let all boil together slowly, without removing the cover, for two hours more, take the soup from the fire, and set it away until the next day. An hour before dinner, set on the stock to warm. When it boils, strain carefully, and drop in the meat you have reserved, which, when cold, should be cut into small squares. Have these all ready, as well as the force meat balls.

To prepare these, rub the yolks of five hard-boiled eggs to a paste in a wedgewood mortar, or in a bowl with the back of a silver tablespoon, adding gradually the brains to moisten them; also, a little butter and salt. Mix with these two eggs beaten very light; flour your hands and make this paste into balls about the size of a pigeon's egg. Throw them into the soup five minutes before you take it off from the fire. Stir in a large tablespoon of browned flour, rubbed smooth in a little cold water, and finish the seasoning by the addition of a glass and a half of good wine, Sherry or Madeira, and the juice of a lemon. It should not boil more than half an hour on the second day. Serve with sliced lemon.

MOCK TERRAPIN SOUP.

Wash a calf's liver in cold water; then put into warm water and parboil it. Take it out, chop it fine, and return to the water in which it has boiled. Mix two tablespoons of flour with a piece of butter nearly the size of an egg and stir in. In the meantime

have ready egg balls made of the yolk of hard-boiled eggs mashed fine and bound together with the yolk of one raw egg and a little flour, made into very small balls. When the butter and flour are added, put these into the soup and boil for ten minutes. Add to this one gill of Sherry wine.

FISH SOUP.

Put a little butter into a saucepan; then take mackerel, halibut, or any firm-fleshed fish, and cut in small pieces; fry this until it is a rich brown, and then cover with water, allowing one quart to one and a half pounds of fish. Add a few slices of carrot, turnip, a small onion and parsley, salt and pepper; boil for an hour slowly, mash gently through a colander and put again over the fire, add a little butter, and then turn over small bits of toasted bread or croutons in the tureen. A nice Lenten soup.

OYSTER SOUP.

Mrs. L. T. Thayer.

Pour your oysters into a porcelain kettle. Put in not too much water, as less soup is more satisfactory than when very weak and tasteless. Put in cold water and salt before heating, then stir well. Let them heat gradually, until the scum has risen. Skim very clean. Add butter, pepper, and a cup of rich milk, or thin fresh cream, if you have it. Have ready dried crackers. Break a few in your soup tureen, which ought to be heated. Pour the soup in as soon as you are sure that the oysters begin to rise. If they are allowed to boil they will shrivel.

OYSTER SOUP.

Mrs. D. Ketcham.

Boil two quarts of milk in a milk boiler; drain the liquor from two quarts of oysters; pour it into a kettle with half a pint of boiling water; skim until clear; put in the oysters with a piece of butter the size of an egg, or larger, if you wish it rich; add salt and pepper to taste; let it boil up thoroughly a few moments;

add the milk just before serving; serve in a hot tureen, and also have the soup plates warmed. If preferred, use less milk and more water.

CLAM SOUP.

Mrs. M. L. Scott.

Wash your clams and place in water only sufficient for your soup; let them boil; as soon as they clear from the shells, take out and place the clams in a jar for pickling; throw into the broth a pint of sweet milk, and the same quantity of rolled crackers; boil five minutes, and add, before taking from the fire, one ounce of butter, beaten with two eggs; let each person season to their taste.

CLAM SOUP.

Put thirty clams in a pot, and four quarts of water. Let them boil two hours, and then take them out and chop fine, return them to the pot and add a little mace with one dozen pepper corns. Boil one hour longer. Rub smoothly together a small piece of butter with two tablespoons of flour, and stir this into a pint of boiling milk. When the clam soup has boiled three hours, pour into a tureen and stir in the thickened milk.

SOUP WITH EGGS.

Make a fine clear soup, using the stock of veal. Season and strain, and add a few sticks of blanched macaroni, if you like it. Simmer until this is tender. Put some water on the stove in a saucepan; when this is boiling drop in very gently as many eggs as there are plates at the table. Take each egg very carefully from the water when the white is set, and put in the soup in the tureen. Another method, and perhaps a better, is recommended by "In the Kitchen," which is to wet or butter patty pans or cups, put these in a pan on the stove and break an egg into each. Then pour hot water on and over, until the whites of the eggs are set, loosen them from the cups and slide them carefully into the tureen.

SWISS WHITE SOUP.

Mrs. F. D. J.

Cut veal steaks into small pieces, put into cold water and over the fire. Let this stew gently until the meat is partly tender, then add one potato cut in small bits or in slices, add also a little parsley or celery. When the meat is quite done add salt and pepper, one pint of sweet milk and butter. Beat up two eggs and stir rapidly in while the soup is boiling, then strain the soup clear and serve. The proportions should be: one quart of water to a pound of meat. This is a very delicate soup and is quickly made. Instead of stirring in the eggs, poached eggs might be used.

CELERY OR WHITE SOUP.

Mrs. J. K. Secor.

Take the liquor in which a leg of mutton has been boiled, to this add two-thirds of a cup of barley, a small bunch of celery tied up, one cup of cream, one tablespoon of flour, and salt to taste. This soup may be varied by adding tomatoes instead of the celery, and leaving out the barley.

COCOANUT SOUP.

This is another variety of veal soup, which is made by adding to two quarts of strong veal stock, six ounces of grated cocoanut. Simmer this one hour, keeping well covered. Strain it carefully, and then add one gill of hot cream or milk and a little butter. Season with mace and cayenne pepper. Before serving add four tablespoons of flour rubbed smoothly into cold milk; put into the soup, boil up once and then serve. This may be varied by using almonds blanched and pounded to a paste instead of the cocoanut, allowing to one quart of veal stock four ounces of almonds, and a larger proportion of sweet milk or cream. Use mace and white pepper for flavor, and the rind of a lemon. Take this out before serving.

GUMBO SOUP.

For this use a chicken, an old one preferred. Flour it well, and season with salt and pepper. Put it into hot lard, and fry brown all over. Then put in the soup kettle and add four quarts of water; let it boil for two hours and then add about two dozen okra pods, one onion, and salt and pepper to taste; boil one hour longer and serve with steamed rice.

BEAN SOUP.

Soak one quart of beans over night in soft, lukewarm water; put them over the fire the next morning in two or three quarts of cold water and let them boil for half an hour; have ready about one pound of salt pork, which has been boiled for about half an hour in fresh water; cut this into thick, square strips; pour off the water in which the beans have been parboiled, and pour over them a gallon of fresh water; put in the strips of pork with the beans and boil the whole about three hours; season with salt and a little cayenne pepper, and also a head of celery, if you like; when done, strain and serve. This is very nice, if one quart of Shaker corn is soaked over night and boiled with the beans. It is better for straining from the corn, as the dry hulls are unpleasant and are not nutritious.

BLACK BEAN SOUP.

Take one quart of beans; cook them over night; put them in a pot with a large quantity of water; add a bone of beef or veal; stir frequently; when reduced to a pulp, strain through a colander and return to the fire, putting in a quantity of celery, some red pepper and onion. This should be done three or four hours before dinner is ready. The longer the soup simmers the better. Force meat balls are a great improvement.

GREEN PEA SOUP.

Four pounds of lean beef cut in small pieces, one-half peck of green peas, one gallon of water; boil the empty pods of peas in the water one hour; strain them out; add the beef and boil slowly one and a half hours. Half an hour before serving strain out the meat and add the peas; twenty minutes later add one-half cup of rice flour; salt and pepper to taste; and if you choose, one teaspoonful of sugar. After adding the rice, stir frequently to prevent burning.

CORN SOUP.

Mrs. T. C.

One large fowl, cut in pieces; one dozen ears of green corn, or if in the winter, the same amount of canned corn; boil the chicken in a gallon of water until tender; about one hour before dinner put in the corn and stew gently; remove the chicken, with a cup of the liquid, if you wish to make other use of the meat; season the soup with pepper, salt and parsley; thicken, if you like, and serve without straining. A fricassee of the chicken can be made with the reserved liquor, added to an egg and tablespoonful of butter, which has been beaten together; season with parsley, pepper and salt; thicken with a little flour, and pour over the chicken.

CORN SOUP.

Mrs. Matthew Johnson, Marietta, Ohio.

One quart of water; ten cent soup bone; eight tablespoons of corn; eight of tomatoes. Boil the above one hour and a half. Three pints of milk and three rolled crackers. Let this milk come to a boil, then stir it with the crackers into the soup. Season to the taste.

ASPARAGUS SOUP.

Mrs. T.

Two quarts of veal broth flavored with onion. In another stew pan boil several heads of asparagus. Cut off the ends an

inch in length, and let the rest of the asparagus stems remain in the water, boiling until very tender; then press these through a sieve and put in the soup. Rub smoothly with four tablespoons of flour, a piece of butter the size of a small egg; stir this in the soup, seasoning all with salt, cayenne pepper, a cup of sweet milk or cream, and a teaspoon of sugar. Then put in the tender heads of asparagus that have been put one side, and serve.

VERMICELLI SOUP.

A knuckle of lamb, a small piece of veal, a little piece of ham, and water to cover well. When well cooked season with salt, pepper, herbs, to your taste, and a small onion, to which you may add Halford or Worcestershire sauce, about a tablespoonful. Have ready about one-fourth of a pound of vermicelli, which has been boiled tender; strain your soup from the meat, add the vermicelli; let it boil up well and serve.

The stock for Macaroni or Vermicelli soups should consist of veal, or lamb and veal, with a soupcon of ham, for a richer flavor.

TOMATO SOUP.

Mrs. J. B. Battelle.

Make a stock of soup as usual from a soup bone. About three-quarters of an hour before dinner is served add one dozen ears of green corn, cut off; one dozen tomatoes; some sprigs of parsley; pepper and salt. About ten minutes before serving add one quart sweet milk. This makes a large quantity of soup.

TOMATO SOUP.

Miss Sarah Page.

One quart of tomatoes; three pints of water; a piece of butter the size of an egg, rubbed with two tablespoonfuls of flour; one teacup of milk; boil from one-half to one hour, and strain through a sieve. This soup is improved by boiling a piece of meat in the water before the tomatoes are put in.

VEGETABLE SOUP.

Mrs. A. W. Barlow.

A large soup bone put into cold water and boiled four hours. Then take two onions, two turnips, three potatoes and one-fourth a head of cabbage, and chop all together; add this to the soup and boil half an hour; then put in a can of tomatoes, or a dozen tomatoes sliced raw, with salt and pepper. Boil one hour.

VEGETABLE SOUP.

Mrs. James Young.

Take a gallon of cold water; put in a teacup of pearl barley; a shank bone, or a piece of lean meat, weighing two pounds; add a little salt; one large turnip; two carrots, cut small; (all the above ingredients must be put in when the water is cold;) boil slowly for two and a half hours; about half an hour before it is done add four or five potatoes; other vegetables, if you choose, such as green peas or Lima beans, in their season; if the soup boils down, replenish it with boiling water

VEGETABLE OR LENTEN SOUP.

Prepare three carrots, three turnips, and three onions; by scraping, peeling, and washing. Slice them and fry the whole in butter until a golden brown; cut up two plants of celery and put in and fry also for a few moments; add to this two cloves, a little salt and pepper, two stalks of parsley, and a little grated nutmeg; cover with about three quarts of water, and simmer for three hours. This may be used instead of broth in the Lenten season.

POTATO SOUP.

Boil eight potatoes, and mash through a colander; have ready, hot on the stove, a quart of fresh milk and a quart of water; stir in the potatoes, and let it boil a few minutes; season with butter, pepper, salt and parsley.

BAKED SOUP.

Mrs. J. B. Battelle.

One pound of any kind of meat; any trimmings or scraps of fowls; two onions; two carrots, rather small; two ounces of rice; one pint of split peas; pepper and salt to taste; add four quarts of cold water. Mode: Cut the meat and vegetables in slices; add rice, peas, and salt and pepper, a few sprigs of parsley, and a stalk of celery, if in season. Put all in a stone jar with the cold water, cover very closely, and bake in the oven.

BROWN'S RICH STEW.

Mrs. A. Reed, Jacksonville, Fla.

Boil for one hour two or three slices of fat bacon and an onion cut fine; then add two quarts of tomatoes that have been skinned and mashed, and boil one hour longer; now put in a pod of red pepper, and two chickens or squirrels cut up as for frying, and stew for two hours; then put in enough bread crumbs to make the gravy; add two ears of corn, cut off after being first boiled done, and two tablespoonfuls of mashed Irish potatoes; put in salt to your taste, and send to the table boiling hot; there should be a good deal of gravy.

VEAL OR CHICKEN POT-PIE.

Mrs. O. W. Vallette.

Stew your meat until well done; if veal, two and a half hours in fresh water, enough to cover well; when half done season with salt and pepper; one half an hour before it is done make common baking powder biscuit dough; cut out and steam half an hour in a steamer over the meat; thicken the gravy with a little flour and butter. A few thin slices of pork cooked with the meat is very nice.

A CHICKEN POT-PIE.

Mrs. F. D. J.

Cut in small pieces one chicken, not too young; wash and put into a stone or earthen basin with sufficient water to cover,

set this on the stove and let it cook until quite tender; then add to this broth (which will have cooked away a little,) half a pint of sweet milk, (perhaps not quite so much,) and one-half a can of fine oysters; season with pepper and salt, and mace if liked; put in bits of butter, and two tablespoons of flour. Now make a nice soda biscuit crust; roll out about an inch thick and cover the meat; cut a hole in the middle of the crust, and put in the oven. When the crust is baked a rich brown set the dish on the stove, where the meat will gently simmer in the gravy, and steam the crust, (with a tin cover over,) for about ten minutes. Serve in the dish in which it is cooked, with a knitted cover.

FISH.

FISH are good if the gills are red, the eyes are full, and the body of the fish firm and stiff. After washing them, they should be allowed to remain for a short time in salted water sufficient to cover them. Before cooking them, they should be well drained, wiped dry, dredged lightly with flour, and seasoned with salt and pepper. Salmon, trout, and the smaller fish, are usually fried or broiled.

The recipes which are used in boiling or baking fresh cod or salmon will do for all other kinds of the larger fish. If stuffing is used, make it the same as for meat or fowls. While baking fish, baste them frequently with the drippings, to which you have added a little butter. Large or thick-meated fish are very nice steamed.

When fish are to be boiled, they should be put in cold water, unless otherwise directed in the recipe. The flesh is firmer if this method is followed.

Sauces for fish will be found in the department of "Meat and Fish Sauce," following meats.

BOILED FISH—FRESH.

A good recipe, which may be used for cod, salmon, shad, or any other fresh fish.

Let the fish remain in cold water, slightly salted, for an hour before it is time to cook it. Wrap it then in a clean towel, after it has been drained and dried, which has been dredged with flour. Fasten the cloth closely, and put it over to boil for about half an hour. Take up and serve with a fish sauce poured over it.

A very nice sauce is prepared in the following way: To one teacup of milk add one teacup of water; put it on the fire to

scald, and when hot stir in a tablespoonful of flour, previously wet with cold water. Add two or three eggs. Season with salt and pepper, a little celery, vinegar, and three tablespoons of butter. Boil four or five eggs hard, take off the shells and cut in slices, and lay over the fish. Then pour over the sauce, and serve.

Or this—Into milk which is just ready to boil up stir a little flour, which has been rubbed smoothly with butter. Season with salt and pepper; then pour over the fish on the platter. This is also improved by hard boiled eggs sliced and laid around the fish, which should be garnished with crisp leaves of parsley.

STEAMED FISH.

Lay a fish on a plate, putting the tail of the fish in its mouth; pour over it half a pint of vinegar, and season with pepper and salt. Let the fish stand on ice or in a very cold place for one hour, then pour off the vinegar and steam twenty or thirty minutes, or until the fish is well done. Drain well and serve on a napkin with curled parsley. Use drawn butter, served in a sauce boat.

BAKED FISH.

Mrs. Joseph K. Secor.

Prepare the fish the same as for boiling, and put it on a wire gridiron. Place the gridiron on a dripping-pan with a little hot water in it, and bake it in a hot oven. Just before it is done, butter it well on the top, and brown it nicely. The time of baking depends on the size of the fish. A small fish will bake in about half an hour, and a large one in an hour.

Baked halibut or salmon are very nice cooked as above, and served with a sauce which is made from the gravy in the dripping-pan, to which is added a tablespoonful of catsup and another of some pungent sauce, and the juice of a lemon. Thicken with browned flour, moistened with a little cold water. Garnish handsomely with sprigs of parsley and currant jelly.—Ed.

FRIED FISH—FRESH.

Cut the fish into pieces the size of your hand, if the fish are large. The smaller varieties may be cooked whole. Wash and dry them; dip them into corn meal or flour; salt and pepper them, and fry them in gravy or fresh lard. A nice way is to dip the pieces of fish into beaten egg, and then into powdered cracker-crumbs, and fry. Serve with sliced lemon.

BROILED WHITE-FISH—FRESH.

Mrs. Geo. E. Pomeroy.

Wash and drain the fish; sprinkle with pepper and salt; dredge with flour, and lay, with the inside down, upon the gridiron, and broil over fresh, bright coals. When a nice brown, turn for a few moments on the other side. Take up and spread with butter. This is a very nice way of broiling all kinds of fish, fresh or salted. A little smoke under the fish adds to its flavor. It may be made by putting two or three cobs on the coals, under the gridiron.

ESCALOPED FISH.

Miss Sarah Page, Albany, N. Y.

Four pounds of fresh cod or halibut; cod is best. Boil the fish and pick it fine; boil one pint of milk with one onion, straining out the onion. Put the milk on again, with one-fourth of a pound of butter, and a very little flour stirred in; pepper and salt. Let it boil to the consistency of custard or very thick cream. Put in a baking dish a layer of fish and a layer of this cream, and then a layer of cracker crumbs, with a little butter, salt and pepper. Squeeze over this the juice of a lemon, and then bake it fifteen minutes.

SCALLOPED FISH.

Marjerie.

Take the bones and skin from any kind of cold boiled fish and pick it up into small bits about an inch thick and a finger long. Scald one pint of milk and to this add a little flour mixed smoothly with cold milk. When this is cooked until as thick as boiled

custard, take it from the fire and beat quickly in the yolk of four eggs, half a pound of butter, a little cayenne pepper, salt, and a little grated nutmeg. Butter a baking dish, put in first a layer of dressing, then a layer of fish, and so on until the dish is full, letting the last layer be of the dressing. Cover with grated bread crumbs and bake three-quarters of an hour in a moderate oven.

FISH CHOWDER.

Mrs. L. E. Sizer.

Take a yellow pike, weighing six or seven pounds; cut it in four or five pieces, using the head; take from half to three-quarters of a pound of salt pork, cut it into fine pieces, and fry until the scraps are a light brown, in the pot that you are to make the chowder in; then cut up four or five good-sized onions and fry them in the pork about five or ten minutes; then put the fish in and rather more than cover it with water; boil it until the fish comes freely from the bone, (about half an hour;) then put in a teaspoonful of pepper, salt to taste; mix four tablespoonfuls of flour with milk and stir in; dip some crackers in water and add them to the mixture; let the whole boil up, and it is done.

CROQUETTES OF FISH.

Mrs. Dr. Coldham.

Take dressed fish of any kind; separate it from the bones; mince it, with a little seasoning; an egg beaten, with a teaspoon of flour and one of milk; roll into balls; brush the outside with egg, and dredge it well with bread or cracker crumbs, and fry them of a nice color; the bones, heads, tails, an onion, an anchovy, and a pint of water together will make the gravy.

DRESSED FISH.

Mrs. G. E. Pomeroy.

Take the bones from a steamed or boiled fish, while warm, which may be left from dinner; put on to a pie plate; season with pepper and salt; turn over it the dressing of drawn butter, and spread over the whole a layer of mashed potatoes; cover this

with a beaten egg just before putting into the hot oven; bake until nicely browned; slide on to a warm platter just before sending to the table.

TURBOT.

Mrs. David Smith.

This dish is so-called, being a French dressing for Turbot, but is equally good for white fish. Take four pounds of white fish; boil this and remove the skin and bones. Rub together one-quarter of a pound of butter and one-quarter of a pound of flour; have ready one quart of hot milk; chop one small onion with one-fourth of a bunch of parsley, and the same quantity of thyme; beat two eggs and stir all into the milk, with salt and pepper to season. Let this just come to a boil to a smooth custard. Lay the fish in a baking dish in layers, seasoning with salt and pepper. Put over the top layer the dressing, then grated bread crumbs, and then grated cheese. Bake half an hour. Half of this is nice to warm over with cold boiled fish for tea.

POTTED FISH.

Mrs. Calvin Bronson.

Cut your fish into small pieces; place them in a stone jar, sprinkled well with salt, whole pepper and allspice; fill up the jar, and cover the whole with cider vinegar; cover the dish with a stiff paste, and bake in the oven three or four hours. This will keep five or six weeks, if tightly covered and put in a cool place. Strong vinegar will dissolve all the small bones. The large ones should be removed before putting into the pot to bake.

A NICE WAY TO COOK SALT MACKEREL.

Soak the fish for several hours in lukewarm water, changing the water several times; then put them into cloths; wrap them closely; lay them in cold water until it boils; take them out; drain them; lay them on the platter; put a little butter and pepper on them; set them in a hot oven for four or five minutes, and serve with sliced lemons.

TO PREPARE SALT MACKEREL TO COOK.

Mrs. J. M. Gloyd.

First remove the backbone, which is very easily done by cutting off the ribs close to it, and pulling it out. Then freshen it over night by laying it in a pan full of water, the skin side up. It will freshen quicker if a few little sticks are placed under it, to float it in the water. All salt fish will freshen faster in warm weather than in cold, unless water a little warm is used. After freshening, place in a wire gridiron and broil. When done, pour over sweet cream, if you have it; if not, make a little gravy of milk, thickened with flour, and a piece of butter added.

TO COOK SALT CODFISH.

Mrs. J. M. Gloyd.

Cut the fish into pieces half the size of your hand. Put it to soak in a pan of water directly after breakfast, and set it on the back of the stove, where it will just keep warm. An hour before dinner pour off the water and remove any pieces of skin or dark spots there may be on it, so it may look nice and white. Pour on more water and set it on the stove, where it will scald but *not* boil, as it hardens codfish to boil it. Serve it with hard-boiled eggs, sliced and laid over it, and drawn butter in a boat.

CODFISH.

Mrs. Geo. E. Pomeroy.

Take of codfish, shredded fine, one pint; put it into one and a half pints of water; let it come to a boil; turn off the water, and put in the same quantity of milk; moisten two tablespoons of flour with a little cold milk, and stir in, adding a piece of butter half the size of an egg; boil ten minutes, and remove from the fire and stir in a beaten egg; dish with or without toast.

BAKED CODFISH.

Mrs. C. B.

Take two bowls of mashed potatoes to one of nicely picked-up codfish (which has been previously freshened); add a little butter

and cream; pepper, if desired; bake in a buttered pie dish; lay thin slices of pork over the top and bake a nice brown.

CODFISH BALLS.

Mrs J.

To nicely mashed potato add half the quantity of codfish picked fine, a generous piece of butter, one gill of rich milk, one egg, bread crumbs and pepper; make into round oval balls; roll these in beaten egg and then in bread crumbs, which must be very fine; lay these in a frying basket, sink this deep into hot lard, and fry a beautiful golden brown. When the basket is taken from the hot lard let them drain a moment and then serve on a napkin. If there is delay in serving, lay them in the oven a moment on brown paper.

CODFISH PUFF.

This same preparation of codfish and potato is excellent if well beaten together. Put into a buttered earthen baking dish, smoothed nicely over the top, covered with a beaten egg and bread crumbs, and then set in a quick hot oven to bake. This may be served with curled parsley to garnish. It may be easily removed by passing the knife around the dish and sliding out on the platter.

TO FRESHEN FISH.

Put your fish to soak into cold water with the flesh side down, when the salt which is in excess of the solution, will fall to the bottom of the pan. Otherwise it will rest on the flesh of the fish and prevent its freshening. It is always best to change the water two or three times. In cooking codfish, if boiled much, the flesh becomes tough and yellow. Our method is to freshen in warm water, allowing the fish when cooked to boil up but once. The flesh is thus more delicate and flaky.

SARDINES.

Remove nicely from the box by cutting it open with a can cutter, when the fish will not be broken up. Serve with thin slices of lemon.

SARDINE SANDWICHES.

Mrs. W. H. H. Smith.

Mince the sardines on a plate with a silver fork, leaving the oil with them as it comes. Cut thin slices of bread, and spread with the sardines. The oil takes the place of butter. Fold slices of bread together and trim. Make them small for evening.

SHELL-FISH.

LOBSTER CROQUETTES.

Marion Harland.

To the meat of a well-boiled lobster, chopped fine, add pepper, salt, and powdered mace. Mix with this one-quarter as much bread-crumbs, well rubbed, as you have meat; make into balls, with two tablespoonfuls of melted butter; roll these in beaten egg; then in powdered cracker crumbs, and fry in butter or very nice, sweet lard. This is a very nice supper dish, garnished with parsley. This may be made from canned lobster.

DEVILED LOBSTER.

Marion Harland.

Extract the meat from boiled lobster; mince it finely; reserve the coral; season highly with mustard, cayenne, and some pungent sauce; stir until it is well mixed; put it into a porcelain saucepan, covered with just enough hot water to keep it from burning. Rub the coral smooth, moistening with vinegar until it is thin enough to pour easily. Then stir it into the lobster. The dressing meat should be prepared before the lobster meat is set on the fire. It ought to boil up but once before the coral and vinegar are put in. Next stir in a heaping tablespoonful of butter; when it boils again, take the pan from the fire. Too much cooking toughens the meat.

LOBSTER FRITTERS.

Mrs. L. Trepanier.

Chop the meat with the red part, and the spawn of two large lobsters very fine. Then add grated bread crumbs, a little butter, salt and pepper, and chopped sweet herbs. Make the whole into a paste, with yolk of egg. Form it into pieces an inch and a half thick; then dip them in batter and fry.

BOILED OYSTERS.

Take oysters in the shell and wash them perfectly. Put them in a frying-basket, and plunge them in boiling water. When the shells open lift the basket, and serve the oysters on the half shell.

OYSTERS BROILED.

Mrs. Geo. E. Pomeroy.

Wipe the largest and finest oysters quite dry; sprinkle them well with flour, and season with salt and pepper, and put them on a fine wire gridiron over hot coals; brown and serve them on a hot platter, with a little butter on the top of each oyster.

OYSTERS ROASTED.

Wash the shells, and put them on hot coals, or upon the top of a hot stove, or bake them in a hot oven. Open the shells with an oyster knife, taking care to lose none of the liquor, and serve quickly on hot plates, with toast. Oysters may be steamed in the shells, and are excellent eaten in the same manner.

FRIED OYSTERS.

Miss Maria Pomeroy.

Have good-sized oysters, well drained from the liquor; dip each oyster first into finely rolled crackers, into which a little salt is sprinkled; then into beaten egg: then again into the cracker, and drop into boiling lard. They will brown in a moment, and are delicious. Skim out in a colander to drain, and keep hot until all are done. If preferred, use butter for frying them.

OYSTERS FRIED IN BOILING LARD.

Mrs. Joseph K. Secor.

Drain the liquor from the oysters; dry them with a napkin; pepper them and dredge them with flour; drop them, a few at a time, in very hot lard, and cook until brown, which will be in a very few minutes; skim them out into a colander; sprinkle a little salt over them. Oysters to be good in this way should be served very hot.

OYSTERS ON TOAST.

Mrs. John R. Osborn.

Cover the bottom of a dripping-pan with toast. Stew oysters in their own liquor; place them on the toast; thicken the liquor with a little flour; season with butter, salt and pepper; pour it over the toast; cover all with a layer of cracker crumbs, and place on them little bits of butter. Brown nicely in the oven, and serve hot.

OYSTERS ON TOAST.

Mrs. Joseph K. Secor.

Drain the liquor from the oysters through a colander; have ready a hot spider, into which put the oysters, with a good piece of butter, and season them with a little salt and pepper. Cover them tight and cook for a few minutes, until full and plump, but no longer, and then turn them out on buttered toast. Serve them hot, a rule always to be observed in all varieties of cooked oysters.

OYSTER SANDWICHES.

Home Messenger Recipe Book.

Chop raw oysters fine and season with pepper, salt and nutmeg; four crackers pounded and sifted; the white of an egg, beaten; cream and butter. When it is well mixed, heat them well over the fire until a smooth paste, spread between buttered slices of bread.

FRICASSEED OYSTERS.

Mrs. M. D. Carrington.

Wash the oysters from the liquor in clear water, and then place them in a saucepan; season with pepper and salt and butter. When sufficiently cooked or the edges curled, dust them with flour. Have ready upon the stove (heated, but not boiled,) some thick cream, one pint to a quart of oysters. When the oysters are done add this to them in the same saucepan, then turn the same over thin slices of toasted bread, cut in small pieces. Do not use the liquor of the oysters if you wish them delicate.

PANNED OYSTERS.

Mrs. George Pomeroy.

Drain the oysters from their liquor, and place in a new baking pan; put them in the oven, and let them remain until blanched and the edges curl. Lay them on pieces of buttered toast, and season with butter, salt and pepper; or serve on a heated plate, for each person to season to their taste.

ESCALOPED OYSTERS.

From a Southern Cook.

Have a quart of the largest and finest oysters; spread on an earthen baking dish, with finely powdered cracker crumbs; moisten these with a little of the oyster liquor, a couple of tablespoons of sweet milk, and bits of butter. On this spread a layer of oysters, and season with salt and pepper; then another layer of cracker crumbs, treated in the same way, and a layer of oysters, until the dish is filled, finishing with cracker crumbs at the top, over which is spread a beaten egg, with two tablespoons of milk and large bits of butter. Cover, and bake in a quick oven for half an hour, when take off the cover and brown.

STEAMED OYSTERS.

Put into a heated earthen dish nice large oysters, washed and drained. Place them in a steamer and cover, leaving them until

the oysters are puffed and curled. Serve in the dish in which they are steamed, with butter, pepper and salt slightly scattered over. They should be served immediately, and while hot.

OYSTERS PATTIES.

Mrs. Dr. Coldham.

Make a rich puff paste and line little pans. Take one pint of milk, a tablespoon of flour, the same of butter, and stir in the milk, while boiling, some grated nutmeg, and half the rind of a lemon. Turn in half a can of oysters and let them scald. Then put in an oyster or two, with some of the liquor, into each pie, and bake in a quick oven.

OYSTER PATES.

Mrs. J.

Make paste of rich pastry, prepared as for tarts; into each put two or three oysters, stewed in a dressing of rich cream; cover with a round of pastry. Serve while hot.

OYSTER FRITTERS.

Helena.

One-half a pint of sweet milk; two eggs well beaten; flour to make a batter; a little salt and a teaspoonful of baking powder; put in a quart of oysters, with their liquor and drop them in hot lard.

PICKLED OYSTERS.

Mrs. J. W. Walterhouse.

Take one quart of oysters; put in a colander and strain off the liquor; wash the oysters and put them with the liquor; add one tablespoon of salt and scald until the oysters look full and plump; then turn through the colander, and let the liquor cool. Take one pint of vinegar; three dozen pepper corns; three dozen cloves, and one teaspoonful of mace; scald the vinegar and spices together, and when cold pour over the oysters.

PICKLED OYSTERS.

Mrs. Joseph K. Secor.

Strain the liquor from the oysters; boil and skim until clear; drop in the oysters and let them come to a boil; skim them out and put them in a jar. Take about half the liquor remaining; add vinegar until it tastes sharp; a few whole cloves and allspice; boil and pour over the oysters hot; cover them and let them stand two or three days before using. If you wish to use them any sooner, take a little more vinegar.

CLAMS.

The following recipes for cooking clams have been furnished us by Mrs. M. L. Scott:

CLAM STEW.

Lay the clams in a gridiron over hot coals, taking them out of the shells as soon as open, saving the juice. Add a little hot water, pepper, a very little salt, and butter, rolled in flour, sufficient for seasoning. Cook five minutes; pour over toast or split crackers.

CLAM PIE.

Line a deep plate with a nice crust, in which place raw clams, with their juice, sufficient to fill, adding a little pepper, with butter. Dust flour over the top, and cover with a nice crust, ornamented with pastry, cut in shells round the top; bake in a hot oven half an hour; do not allow the crust to soak; send to table garnished with celery.

CLAM POT-PIE.

Wash and wipe the clams; then place in sufficient water to cover them; let them boil until they clear from the shells, when they should be removed. Place the broth over the fire, and, *when boiling*, add nice, light crust, as for other pot-pies: cut in small

pieces, cover your pot closely, and boil one hour. When done, and ready for dishing up, have the clams hot in a saucepan, with a little butter and pepper, and pour over the crust when ready for the table. Horse-radish, in vinegar, celery, or a nice egg slaw, is fine as an accompaniment.

CLAM FRITTERS.

Take raw clams, chopped fine; make a batter, with their juice and an equal quantity of sweet milk, with four eggs to each pint of liquid, and flour sufficient to stiffen; fry as for other fritters.

PICKLED CLAMS.

Wash your clams and place in water; as soon as they will cleave from their shells by boiling, remove them and place the clams in a glass jar. For each two quarts of clams, use one ounce each of unground pepper and pimento, which boil in one quart of cider vinegar, and, when cold, pour over the clams; cork jar tight. They will be fit for use in one day.

POULTRY AND GAME.

Frying.

THE term "frying" is indiscriminately used by most people for every form of cooking where grease is used to form a crust or for browning the thing to be cooked. The proper use of the word, however, will be where the thing to be fried is immersed *wholly* in the fat. For this purpose lard is generally used. The term *sauteing*, or to saute, of which we have no English word, is used by the French to designate the method where the thing to be cooked is only *partly* immersed in the fat. For this purpose olive oil, drippings, clarified butter and lard are used. Great care should be taken always to use the freshest of these and which are free from salt, as this prevents the material from browning nicely and gives it a dirty appearance. The best plan is to order from your butchers, each day or so, leaf lard or suet, if you will not have fresh drippings, and before frying prepare this by trying out as much as will be wanted. Of course this will be impossible for the deep frying, but for *sauteing* is the finest way. Olive oil is very choice for *sauteing*, but for many purposes clarified butter is the essential choice. To prepare this, put your butter in a dish over hot water, letting it melt slowly, when the salt will fall to the bottom of the dish. Then pour off the clear butter into a little crock for use. Where meats are to be browned for soups, clarified butter is the only choice for frying. If olive oil is used, be sure that it is sweet and fresh. For all frying or *sauteing* be sure the grease is hot, but not so hot as to be burning. This may be tested by putting in a bit of bread; if it quickly crisps and browns the fat is right. If the fat is not hot enough, the things to be fried will absorb the grease and become unpalatable and unwholesome. For most purposes where they are to be plunged deep in the boiling fat, the croquette or wire baskets are most convenient.

ROAST CHICKEN.

Having picked and drawn the chickens, wash them well in two or three waters; wipe them dry; dredge them with flour inside

and out, and a little pepper and salt. Prepare a dressing of bread or cracker crumbs; fill the bodies and crops of the chickens, and bake them for one or two hours; baste them frequently while roasting; stew the giblets in a saucepan; just before serving chop them fine; after taking up the chicken, put the giblets into the gravy; thicken with a little flour, wet with water; boil up; serve in a gravy dish. Roast chickens should be accompanied with celery and cabbage salads. With almost any kind of hot chicken cranberry sauce is nice at dinner; not essential for tea, or with cold chicken. Crab-apple jelly is also nice for roast chicken.

BOILED FOWL, WITH OYSTERS.

Mrs. Dr. Coldham.

Take a young fowl; fill the inside with oysters; put into a jar and plunge into a kettle of water; boil for one and one-half hours. There will be a quantity of gravy from the juice of the fowl and the oysters; make this into a white sauce, with the addition of egg, cream, or a little flour and butter; add oysters to it, or serve up plain with the fowl.

BROILED CHICKEN.

Mrs. Thomas Daniels.

After cutting the fowl open on the back and thoroughly washing it, put it in a small shallow pan, scattering over it small pieces of butter, (some gentlemen like the flavoring a little salt pork gives, also.) Put it in a very hot oven, letting it remain till about half cooked; then put it on the gridiron over moderate coals, seasoning it with salt and pepper. When cooked, place it upon the dish and pour over it melted butter. Finishing it on the gridiron gives it all the delicate flavor of a boiled chicken, while heating in the oven seasons it more thoroughly and will cook it more evenly.

PRESSED CHICKEN.

Mrs. M. D. Carrington.

Stew until very tender in clear water, and season with salt and pepper; place a napkin in a crock, and while hot slice the meat

from the bones, and put a layer of white and dark meat alternately in the napkin, adding to each layer two tablespoonfuls of the gravy; then turn over the corners of your napkin and place a weight of eight or ten pounds upon it, and let it stand over night; slice cold; do not thicken the gravy; season it with pepper and salt, and use but a teacupful. If desired, slice in four hard-boiled eggs.

PRESSED CHICKEN.

Mrs. S. J. Dick.

Boil four chickens until tender; pick the meat off and chop moderately fine; season high with pepper, salt and small bunches of parsley: let the water boil down; add butter the size of an egg; pour over the chickens; boil four eggs hard and slice through the chickens; tie up in a cloth till cold; slice and serve.

CHICKEN PIE—BAKED.

Boil until very tender two young chickens in just enough water to stew them, seasoning them with salt, and a little celery, if you like. Make a nice puff paste; line a deep dish with it: when the chickens are done, put the chickens in the dish in which they are to be baked; thicken the gravy with a little flour, and if you wish to make the pie very nice, add a half a can of oysters; let it boil up and then pour the gravy over the chickens in the dish; put in now a piece of butter, *at least* half the size of an egg, cover the pie with a crust and bake quickly.

CHICKEN PATTIES.

When the chickens are very tender, take them out of the pot, and remove all the bones, pulling the chicken in small pieces with a small fork; this is nicer than to mince it. Season the gravy, which should be only a little over a pint, with pepper, celery, if you like, and oysters; thicken it with a little flour; put your chicken in and let it boil up. The chicken should be salted while cooking at the first. Have ready a nice puff paste; line your patty pans, put in the chicken and the gravy, and bake the patties quickly.

STEAMED CHICKEN.

Anonymous.

Prepare your chicken and potatoes, with a layer of each in a stone crock; season between each layer with salt, pepper and a little butter; put a crust on top, or slices of bread; water to cover the whole. Cook this in a stove oven for three hours.

FRICASSEED CHICKEN.

Miss C. A. Dodge.

Boil a chicken in a small quantity of water for twenty minutes; seasoning with pepper and salt; take up the chicken and roll it in flour; put a cup of butter or lard in a shallow pan and let it get hot, then put in the floured chicken; turn and brown well; when ready to serve, take up the chicken; add a cup of milk and a very little flour, let it simmer a few minutes, and serve in a gravy boat.

CHICKEN FRICASSEE.

Wash and cut up the chickens; put on the fire in a kettle, with cold water sufficient to cover them; add a little salt; boil until tender; cut up a part of a head of celery. When tender take out the chickens; have hot baking-powder biscuits broken open and laid on the platter; on this place the pieces of chicken; season with butter and, if possible, with oysters; the gravy thicken with flour, moistened with water or milk, and pour over the chicken and biscuits. If you prefer, use butter to season instead of salt pork.

CHICKEN CROQUETTES.

Mrs. W. H. H. Smith.

Boil a chicken until very tender. Pick the meat off the bones; put into a wooden bowl, and chop. Then take half as much bread, lay this in the chicken broth, of which there should be but little and quite strong, then put the bread in the bowl with the meat, and chop all together. Season with salt and pepper, and the sweet herb preferred for flavor. When cool, mould into mal-

lets, or small cones. Roll in a beaten egg, and then in flour. Fry in a croquette basket, or very deep in hot lard. The cones are pretty for a supper dish, placed on a platter edged with curled parsley. The mallet shapes will be preferred for dinner.

CHICKEN CROQUETTES.

Chop the meat fine; to this add half as much mashed potato. Season with butter, pepper, salt, and a little celery, or nutmeg, if preferred; add one egg and a very little cream or milk; make into balls; roll in egg and grated bread crumbs, and fry in wire baskets a rich, golden brown. Serve on a napkin. This recipe may be varied by substituting bread crumbs for the potato, not using quite so much of these to the same proportion of meat.

FRIED CHICKEN.

Take young chickens; cut in small pieces; set them in a pan in a hot oven, closely covered with a few tablespoons of water in the bottom of the pan; then take them out and roll them in flour, or dip the pieces first in beaten egg, and then into bread or powdered cracker crumbs, and fry in butter, or in hot pork gravy.

A VIRGINIA DISH.

Mrs. A. Reed, Jacksonville, Florida.

Cut up two chickens, pepper and salt them; add six tomatoes; one onion; and two bell peppers; three tablespoons of butter; two wine glasses of wine. Put all in a tin pan, cover and set it on coals or in a hot oven and cook until perfectly done, and the tomatoes entirely dissolved. Squirrels are better than chickens, when cooked in this way.

PILAU.

Stew the chicken as for a fricassee, in a pot with the liver, heart, and giblets, and a *soupcon* of ham or bacon for flavor. When tender take it from the pot and put it where it will keep hot. Wash half a pint of rice and put it into the broth. There

should be a pint of this. Boil this until the broth is absorbed. Then set the rice where it will steam dry and thoroughly done. Put the chickens on the platter with the rice around them.

DRESSING FOR POULTRY.

Authorities upon cooking say that dressing for fowls should not be wet, as the stuffing is far more tempting when it crumbles in the carving than when it must be sliced. These dry bread crumbs should be well seasoned with pepper, salt, (and thyme, if liked,) and with a plenty of sweet butter. Oysters and celery are also excellent in stuffing. The giblets of the fowl should be always chopped (after cooking in a little tin dish by themselves,) and added to the gravy, for roast chicken or turkey, before the flour for thickening is added.

BOILED TURKEY.

Mrs. Dr. Coldham.

Fill the body with oysters; put in a dish and let it steam; when sufficiently done, take it up; strain the gravy that will be found in the dish; thicken it with flour and butter; add the liquor of the oysters, intended for the sauce, and stew with some of the oysters in it; whiten it with a little boiled cream and pour it over the turkey. Allow fifteen minutes to the pound for cooking.

ROAST TURKEY.

Prepare by thorough washing and draining. It is a good plan to use a little soda in the water in which you wash your turkey, to sweeten and purify the inner surface; rinse well after, and stuff the body and crop with chopped bread or powdered cracker crumbs, moistened with oyster liquor and two or three dozen oysters whole; pepper and salt, and add a piece of melted butter the size of an egg. Stuff the turkey; lay it on a gridiron over a dripping pan, in which should be about half a cup of water; put it into a hot oven and bake, allowing about ten minutes to a pound if a young turkey, longer if not. When the turkey is placed in

the oven, put the giblets in a saucepan on the stove and let them cook, in sufficient water to cover them, until fifteen minutes before the turkey is to be served; take them out in a wooden bowl and chop them; add them to the water in which they were boiled, and when the turkey is taken up on a platter, put the dripping pan, with the turkey drippings in it, on the top of the stove; add to the gravy the giblets; have ready a little scorched flour, moistened with water; stir this into the gravy and boil up; serve the sauce in a gravy boat. Turkey should be served with cranberry sauce, nicely jellied and cold. Lay fried oysters around the turkey on the platter, and serve with it.

ESCALOPED TURKEY.

Take the remains of a cold turkey, from which you are to remove all the bones and gristle; chop the meat in small pieces. Place in an earthen baking dish, a layer of powdered cracker crumbs, moistened with milk, as you would for escaloped oysters; then add a layer of turkey, seasoned with a little pepper and salt; then another layer of cracker crumbs and a layer of turkey until the dish is filled; over that pour the gravy which you may have left, or a little hot water and butter; finish the top with cracker crumbs, moistened with a beaten egg and sweet milk. Set in the oven and bake one hour. It is well to cover the dish for the first half hour, that the top may not become too brown before the scallop is well cooked.

DUCKS.

Before cooking wild ducks parboil them with an onion or carrot inside them. This will take away the strong flavor. When roasted, use dressing the same as for poultry, with the addition of a few slices of onions. Many good cooks lay over the game slices of onions, which take away the fishy flavor, removing the entire onion before serving. Make a sauce with the drippings in the pan, into which are put the chopped giblets, which are pre-

viously well cooked; thicken the gravy with browned flour, moistened with water; serve with currant jelly.

ROAST GOOSE.

Prepare; stuff and roast in the same manner as you do ducks, with the addition of a wine glass of strong wine to the gravy, if you like.

Many cooks cover poultry with a paste of flour and water, while baking, removing it before it is served. Roast goose should be parboiled, then stuffed and roasted, served with apple sauce.

PIGEON PIE.

Mrs. D. C. Baldwin.

Rub the pigeons with pepper and salt inside and out; in the latter put a bit of butter, and if approved some parsley cut with the livers. Lay a beefsteak at the bottom of the dish and the birds on it; between every two a hard egg. Put a cup of water in the dish, and if you have any ham in the house lay a bit on each pigeon; it is a great improvement to the flavor.

Season the gizzards and two joints of the wing and put them in the center of the pie. Bake long and well, covering the crust cover and put them in a hot oven. Let them cook until tender; then add a little cream and butter. If the sauce is too thin, thicken with flour. One pint of water is sufficient for a dozen pigeons.

PARTRIDGE PIE.

Mrs. D. C. Baldwin.

Pick and singe four partridges; cut off the legs at the knee; season with pepper, salt, chopped parsley and mushrooms. Lay a veal steak and a slice of ham at the bottom of the dish, put the partridges in and half a pint of good broth. Put puff paste on the ledge of the dish and cover with same, brush it over with egg and bake.

PRAIRIE CHICKENS, PARTRIDGES AND QUAILS.

Miss Sarah Page.

Clean nicely, using a little soda in the water in which they are washed, rinse them and drain and fill them with dressing, sewing them up nicely and binding down the legs and wings with cords. Put them in a steamer over a pot of hot water and let them cook until just done. Then place them in a pan with a little butter. Set them in the oven and baste frequently with melted butter until of a nice brown. They ought to brown nicely in about fifteen minutes. Serve them on a platter, with sprigs of parsley alternating with currant jelly.

TO POT BIRDS.

Mrs. A. Reed, Jacksonville, Fla.

Prepare them as for roasting; fill each with a dressing made as follows: Allow for each bird of the size of a pigeon one-half of a hard-boiled egg, chopped fine; a tablespoonful of bread crumbs; a teaspoonful of chopped pork; season the bird with pepper and salt; stuff them; lay them close in a kettle that has a *tight-fitting, thick cover*. Place over the birds a few thin slices of pork; add a pint of water; dredge over them a little flour, cover and put them in a hot oven. Let them cook until tender; then add a little cream and butter. If the sauce is too thin, thicken with flour. One pint of water is sufficient for a dozen pigeons.

QUAIL ON TOAST.

Stanton Roberts, Chillicothe.

After the birds are well-cleaned, cut them open down the back, salt and pepper them, and dredge very lightly with flour. Break them down so they will lie flat, and place them in a pan, with a little butter and a little water, in a hot oven, covering them up tightly for awhile, until about done. Then take them up and place them in a spider on the top of the stove and let them fry a nice brown. Have ready, slices of baker's bread well toasted and slightly buttered. The toast should be broken down with a carving knife to make the crusts tender. On this place your

quails. Make a gravy of the drippings in the pan, thickened very lightly with browned flour, and pour over each quail. The quails should *only* be allowed to fry just long enough to brown nicely, and not long enough to dry out; five minutes ought to be sufficient.

GRENOUILLE FRITES.

Mrs. A. L. B.

Take the hindquarters of a frog, which are the only parts used, soak them, after washing them in warm water, in a little cold vinegar, with a little salt, and let them remain in the salt and vinegar for half an hour; then throw them in scalding water to remove the skin; wipe them dry, and fry them with parsley, chopped fine, in butter. When fried a delicate brown, sprinkle a little salt and pepper over them, and garnish the dish with crisped parsley.

STEWED FROGS.

Frogs are sometimes stewed with a little butter and wine, and just before they are removed from the fire, a little flour, the beaten yolks of two or three eggs, and finely chopped parsley may be added.

RABBITS

Are roasted, stewed, and cooked very much in the same styles as other meats or game. Lemon-juice and a slight flavor of onion is generally used in most forms of preparing them. Slices of lemon to garnish these dishes are in favor. When stuffed use the same form of bread dressing as for other meats.

SQUIRRELS.

These should be well soaked in water before cooking, to draw out the blood. Use lemon-juice, onion flavor, and a little bacon also for flavor in the various modes of cooking.

MEATS.

General Rules.

THE secret of success in boiling meats will be in the careful skimming of the water which will serve to make the meat clear, and to give time for the gentle cooking which best preserves its flavor and quality, and that it should also *be kept closely covered.* Meats when steamed or cooked in the new patented condensers, is a very fine way of preparing them, when they are to be served in the form of boiled meats. Allow for cooking twenty minutes to a pound. The slower it boils the tenderer, plumper, and whiter it will be. Meat is not so tender if cooked immediately after the killing ; it should be hung up for some hours to ripen. In cold weather, many kinds of meat are best for hanging some days.

Meat is finest when roasted before a clear fire, but with modern stoves and ranges this is not often possible. Slow roasting and baking are as essential as slow boiling. Fifteen minutes to the pound is a very good rule, but if the meat has been recently killed, or the piece cut thick, allow a little longer time. The best way will be to cook it until about half done with a steady fire that will not brown, but which will cook it well, increasing this at the last to form a fine crust. A good cook is as attentive to the color of her roasts, as a young beauty to her complexion.

Beef is often preferred rare, with the red gravy which follows the knife on the platter. Mutton may also be underdone, while veal and pork should be done through, with no trace of blood in its color, but white to the centre.

ROAST BEEF.

The sirloin is considered the best. Prepare for the oven by dredging it with flour, and seasoning with salt and pepper, placing it in the oven, and basting it frequently while roasting. Allow a

quarter of an hour for a pound of meat, if you like it rare; longer, if you prefer it well done. Serve with a sauce made from the gravy in the dripping-pan, to which you may add a tablespoonful of Halford or Worcestershire sauce, and a tablespoonful of tomato catsup. Thicken the gravy with browned flour, and serve in a gravy boat.

ROAST BEEF WITH YORKSHIRE PUDDING.

Roast the beef on a rack laid over the dripping-pan. About three-quarters of an hour before the meat is done, pour the drippings from the pan, leaving only enough in the pan to prevent the pudding from sticking. Have ready a pudding prepared thus: Put into a bowl or dish one pint of sifted flour, one pint of milk, a little salt, and four eggs. Beat all well together. Then pour this in your dripping-pan, which, for this quantity of pudding, should be a small one, replace the rack on which your beef is laid, and bake for three-quarters of an hour. If your dripping-pan is a large one, put the pudding in a pie tin, in which you have poured a little of the beef drippings, and put this in the centre of the dripping-pan, below the beef on the rack.

BEEF A LA MODE.

Mrs. I. H. Maples.

Select a good round of beef about three inches thick, have the bone and fat in, and make incisions with a sharp knife through the beef; fill these incisions with a dressing made of bread seasoned highly, with salt, pepper, finely chopped onion, and Worcestershire sauce, compressing as much of the dressing into the beef as is possible. When thus prepared, stick whole cloves over the top, put into a dripping-pan, with sufficient water to prevent burning, cover with a large pan to keep in the steam, and cook slowly two or three hours. Half an hour before serving, remove the cover, baste frequently, and allow it to brown handsomely. During the last half hour given to cooking the beef, place in the pan thin slices of potatoes, carrots and turnips, and with these garnish the dish for the table, adding celery leaves and parsley.

A LA MODE BEEF.

Mrs. George Pomeroy and Miss Sarah Page.

Take a round of beef, four or five inches thick, and with a small knife make small holes entirely through it, at small distances apart. Then take up strips of fat salt pork, about as large as the finger; roll them in pepper, salt and cloves, and press them through the holes, rubbing the meat also with the pepper, salt and cloves; cover closely in a kettle, with a little water, and steam about three hours; when done, thicken the gravy with a little flour.

This is excellent as a cold meat also.

BROILED BEEFSTEAK.

If a tender sirloin or porter-house steak, lay on the gridiron over hot coals; grease the bars with butter before the meat is put upon it; a steel gridiron, with small bars, is to be preferred. Turn it quickly and when done, take up, spread thickly with butter, and serve hot. When the steak is tough, pound well on both sides with a steak mallet.

A delicious way of cooking tender steak, is to pound well with a steak mallet on both sides; lay out on a biscuit tin; pepper and salt, and dredge with a very little flour, and put it in a hot oven for twenty minutes or half an hour. Take up and lay it on a hot platter; spread with butter; add a small piece of butter to the juice of the meat which is in the pan, and thicken with a little flour; pour over the meat and serve hot. This is a nice breakfast or supper dish, and is nice made from veal steak, also.

FRIED BEEFSTEAK.

Mrs. George E. Pomeroy.

Put a saucepan on the fire, greasing the bottom with a very small piece of butter; lay in this a nice, tender sirloin steak; cover and cook quickly. Have ready a platter, and when the steak is nicely done on one side, take it carefully out on your platter; press the juice from it with your knife in some melted butter on the dish, take it up and let the juice drain from it; put it again in the spider, and let it fry quickly on the other side.

When done, put it again on the platter; spread it with butter; season it with salt and pepper, and serve hot. Cooked in this way, it has all the delicate flavor of broiled steak.

STEAK PIE.

Mrs. L. Trepanier.

Cut rump or beefsteak in conveniently sized pieces; flour and fry them a nice brown; then place the fried steak in a stewpan with sufficient water for the amount of gravy wanted, and pepper and salt to taste. Add some finely chopped onion and bay leaf, and stew for an hour or two until tender. Place the meat in a pie dish which has previously been lined with pastry, add some hard boiled eggs sliced in, pour over the gravy, dust in a little flour, add bits of butter, cover pastry and bake.

BEEFSTEAK SMOTHERED IN OYSTERS.

Use for this small porter-house steaks, broil them nicely and arrange on a platter. Allow one dozen oysters to each steak, and stew them slightly in their own liquor. Then arrange the oysters in rows on each steak, season the liquor with butter, pepper, and salt, and pour on the platter; put a little butter on each, and set in the oven a moment until quite hot. A nice dish for breakfast or tea.

BEEFSTEAK WITH MUSHROOMS.

Put in the frying-pan some butter; into this put mushrooms which have been nicely peeled. Cook them in the butter until thoroughly heated through, season with a teaspoonful of wine to every mushroom, pepper and salt, and a little nutmeg. Then pour over nicely broiled porter-house steaks on the platter. A *soupcon* of onion put first into the butter, enriches the flavor.

STUFFED BEEF.

Mrs. O W. Vallette.

Take a round of beefsteak. Have prepared a stuffing as for turkeys; roll it in the steak, and tie it up tight; put it in a pan with a little water, and roast one hour, basting frequently.

CANELON OF BEEF.

Mrs. H. B. Sherman.

Chop cold beef; add half as much bacon as beef; roll crackers; beat two eggs; chop parsley; chop the rind of half a lemon; a little pepper; mix with the meat; roll in buttered paper and bake.

CANELON OF BEEF.

Chop cold roast beef fine; mix with this the yolks of three eggs, allowing to about two pounds of the meat, one cupful of mashed potato, and a cupful of the rich broth or meat gravy. Season with salt, pepper, and parsley (some use also mace and lemon peel). Make this into a roll and put in a baking pan, covering it well. When hot quite through, remove the cover and brown. After this glaze it over with the whites of the eggs, let this brown one moment, and remove to the platter. Lay *croutons* or pieces of fried bread around against the roll. Have ready half a pint of rich broth, to which you must add a few mushrooms sliced. Let these stew in this until tender, and then pour around the canelon on the platter. Veal may be prepared in the same way, substituting bread crumbs for potatoes. This recipe came originally from Marion Harland's Breakfast, Luncheon, and Tea, and is excellent. It is also good without the mushrooms in the gravy.

BEEF HASH.

From corned or fresh beef, that has been thoroughly boiled and is well cooled, take a piece and chop fine. To one pint of chopped meat, add a pound and a half of potatoes which have been boiled, cooled, and are also chopped fine. If the meat is fresh, and the broth has not been used for soup, add a little of it to the hash, but not if any vegetables have been cooked in the broth; otherwise, use a teacup of water. Season the hash with salt and pepper; put in a good piece of butter. Let it stew, frying just a little; then, just before serving, turn in a good cup of milk; let it cook well through the hash, and serve. Put part

of the butter in the dish and fry the hash before adding the milk or broth.

BEEF STEW.

Mrs. George E. Pomeroy.

Take roast beef, veal or steak that is left from dinner; chop fine; stew in a little water; add a small piece of butter, a little salt, pepper and flour; cook and turn over slices of toasted bread.

FRIZZLED BEEF.

Mrs. George E. Pomeroy.

Take of shaved, dried or smoked beef about one-half a pint; put into a pint and a half of water, and simmer half an hour; then add a tablespoonful of flour, moistened in a little cold water; a piece of butter half the size of an egg; let it boil up; remove from the fire, and stir in a beaten egg, then turn over slices of toasted bread. Another recommendation is to simmer the beef in cream, leaving out the butter and adding a little flour.

BEEF CROQUETTES.

Mrs. H. B. Sherman.

Chop cold beef; add cold ham, if convenient; beat two eggs; mix all together with a little milk; make into rolls and fry. Ham croquettes are splendid, too.

BEEF BALLS.

Mrs. H. B. Pomeroy.

Two pounds of the round of beef chopped fine; season with pepper, salt and onion to taste; make into balls, with flour, and stew two hours.

BAKED BEEF LOAF.

Mrs. Charles West.

Three pounds of raw beef chopped fine; one heaping tablespoonful of salt; one teaspoonful of black pepper; eight tablespoonfuls of rolled crackers; three tablespoonfuls of cream and

milk; a piece of butter the size of an egg; two eggs and a large spoonful of thyme. Put it in a pan, and pour over it a little water, and a small piece of butter to baste it. Bake two hours and eat cold.

BEEF OR VEAL LOAF.

Young Housekeeper's Guide.

Three pounds of meat chopped fine, with one-fourth of a pound of salt pork. Six Boston crackers, powdered fine; one sheet of Cooper's isinglass, dissolved in a coffee cup of warm water; one tablespoon of butter; one teaspoonful of salt; one of pepper; one of powdered cloves, or a nutmeg grated. Mix well together, with two well-beaten eggs, and bake one hour. This will slice well when cold.

ROAST BEEF HEART.

Mrs. Dr. Coldham.

Wash and wipe dry a beef heart, and rub over it a little salt and pepper. Chop four onions; add two tablespoonfuls of sage, one teaspoon of black pepper, half a teaspoon of salt; add a teacup of bread crumbs; make a dressing as you would for chicken, and one egg to bind it. Stuff the cavities of the heart with this dressing; cover the end where you stuff it with cloth or paper, and bake in a slow oven for two hours. Baste as you would roast meats.

BOILED TONGUE.

Soak the tongue over night, then put in cold water in the pot to boil. There should be plenty of cold water to cover. Boil until tender. If the tongue is to be eaten cold, let it cool in the water in which it has boiled; if to be eaten warm, when done take out of the water, skin and glaze with egg and bread crumbs; set in the oven until slightly crusted, and serve with mashed potatoes piled around the tongue and browned, or with tomato sauce.

BOILED CORN BEEF.

Wash the beef well in three or four waters; put in a pot; cover well with cold water, and let it boil; allow fifteen minutes to the

pound for boiling. Vegetables which are served with this are better if cooked separately, as they impart a disagreeable flavor to the meat when cooked in the same pot. A brisket piece of beef should be tied up closely with cords before putting in the pot.

ROASTED MUTTON.

This is prepared for the oven and roasted precisely in the same manner as beef. It is less liable to have the juices dried out, if tightly covered part of the time, while cooking in the oven. Serve with the gravy from the drippings of the meat, thickened with browned flour, and flavored with some pungent sauces, or catsup. Use currant jelly as an accompaniment.

ENGLISH METHOD OF PREPARING MUTTON.

After Marion Harland.

Wash the mutton well with vinegar, and hang it up in a cool, dark place, covering the mutton afterwards with a cloth. Every other day repeat this process, washing the mutton with vinegar, but not wiping after washing with the vinegar. Keep well covered while hanging, and when ready to use, wipe with a dry cloth but do not wash it. While roasting baste for the first hour with butter and water, and afterwards with the gravy. Flavor the gravy with mushroom or tomato catsup, stir in browned flour and serve in a sauce boat. Always send around currant or some tart jelly with roast mutton.

ROAST MUTTON SMOTHERED IN ONIONS.

Roast a small leg of mutton. Prepare half a dozen onions by peeling and slicing them. Fry these in clarified butter, or with leaf lard, until brown and tender, and pile over the roast on the platter. Fried onions may be thus served with mutton chops. Fry the chops first; arrange neatly on the platter, and then pile over the onions prepared as above.

BOILED LEG OF MUTTON.

This is very nice, well boiled in clear water until tender, which should be well seasoned with salt. Serve with egg sauce, and garnish with parsley, sliced lemon, or some sour jelly.

MUTTON A LA VENISON.

Mrs. George E. Pomeroy.

Take a leg of mutton, and lard it with salt pork by cutting deep slits in the meat and inserting slips of pork the size of your finger, which has been rolled in pepper, salt and cloves. Bake two hours, or according to the size of your roast; baste it frequently. About half an hour before serving spread it over with currant jelly and let it brown.

MUTTON CHOPS—FRIED.

Mrs. J. W. S.

Cut them nicely, clearing away all ragged ends and superfluous bones; dip each piece in corn meal, or eggs and cracker crumbs, and fry in hot lard; or, you may prepare them as for frying; then lay them in a dripping pan with a little water in it and bake, basting frequently with butter. Fried or broiled mutton chops may be lapped over each other and laid handsomely around a platter with stewed tomatoes piled up in the middle of the dish. Lamb chops are nice served in the same way, with a pyramid of green peas in the center.

MUTTON OR LAMB CHOPS.

These make a nice breakfast dish, if put on the day before in a saucepan covered with water and seasoned with salt, pepper, and a soupcon of some sweet herb or onion, and cooked until tender. In the morning, heat, thicken the gravy, and serve.

LAMB POT-PIE.

Mrs. Carrington.

Lamb pot-pie may be made of cheap odd pieces, but is a more sightly dish made of roasting pieces. Have the breast or rib

piece prepared as for roasting and boil it whole. Make it just like the veal pot-pie. Take up the meat whole on your platter with dumplings around the edge. Pour the gravy over all, and you will agree with our butcher that "the pickin's of these little bones is very nice." The same methods given for mutton will apply to lamb. Never boil lamb, however, except in stews. Use as accompaniments for roast lamb mint sauce (if you like it), currant jelly, asparagus and peas.

VENISON.

The modes of cooking this meat are similar to that of other meats. In preparing a roast, however, it is best to cover with a paste of flour and water. The gravy will be made by putting the rough ends and scraps (which will be cut off in trimming the roast) into a saucepan and stewing while the meat is roasting. Season with cloves, salt, pepper and mace. Just before taking up add a little butter, three tablespoons of currant jelly, and some browned flour. A glass of sherry wine improves it. Always serve venison with currant jelly. Broiled venison steaks are prepared like beefsteaks: should be broiled over hot coals, then laid on the platter, seasoned with salt and pepper, and buttered. Turn several times in the gravy on the platter, keep a hot cover over, and serve quite hot. Venison pasty is prepared by cutting the best parts of the meat in small squares or bits, and stewing not quite done in a saucepan in as little water as possible. The poorer bits of meat will be put in another saucepan to stew. Prepare a rich puff pastry and line the sides of the dish; put in the best part of the venison with a half-cup of the gravy, and season with butter, pepper and salt; set in the oven to bake. Then prepare the gravy in the saucepan on the stove, by adding butter, salt and pepper and the juice of half a lemon. Thicken slightly with browned flour. When the pie is done pour into the hole in the center of the crust, carefully, as much of the gravy as the pie will hold.

ROAST VEAL.

A leg of veal is very nice prepared for the oven by washing, drying it, larding it with strips of fat ham or bacon, dredging it

with flour. Baste frequently, and serve with the gravy thickened. Tomato sauces, mayonaise and other pungent sauces are good with veal.

ROAST FILLET OF VEAL.

This should be prepared by stuffing it with bread crumbs, chopped fine; seasoned with chopped ham, summer savory, pepper and salt; bind the stuffing with beaten egg; dredge the roast with flour and bake. If it should bake too quickly, cover with brown paper.

VEAL STEAKS.

These are delicious broiled as beefsteak over hot coals. The steak should be thinner than beefsteak, to cook quickly through, and, when taken up on a heated platter, should be well spread with butter; season with salt and pepper while broiling, or you may pound your veal well with a steak mallet; place it in a pan; butter, salt and pepper it; dredge it with a little flour, and bake in a hot oven about half an hour. This is truly delicious.

FRIED VEAL.

Miss Sarah Page.

Dip your slices of veal, which should not be too thick, into a beaten egg; then sprinkle flour over the meat. Meanwhile, have a few slices of salt pork frying. Lay your veal into the pork gravy. Cover and fry until done and brown.

FRIED MEAT IN BATTER.

Miss Sarah Page.

One cup of milk; two eggs, sufficient sifted flour to make a batter. Let the meat fry in hot pork gravy until nearly done; then dip the meat in the batter and fry a nice brown on both sides.

VEAL AND OYSTERS.

Fry the veal first, cutting it into thin bits and dredging them with flour. The lard should be hot enough when the veal is put in to prevent its sticking to the saucepan. When nearly done,

add half a can of oysters drained from their liquor. When these are done, serve; they should be sent to the table hot.

VEAL STEW.

A NICE BREAKFAST DISH.

Cut veal steak into strips about an inch long; put into a sauce-pan and cover with water sufficient to stew until done. Cover well and cook until it begins to be tender. Then season with a few slices of potato (one potato is sufficient), a little parsley or celery, with salt and pepper. Let it cook a few minutes longer and then add one cup of rich milk or cream, and butter as you like. Have ready some hard-boiled eggs, and some small pieces of buttered toast on your platter; slice the eggs and lay on the toast, and then pour over the veal stew.

VEAL CROQUETTES.

Mrs. S. J. Dick, Meadville, Penn.

Butter size of an egg; tablespoonful of flour; small pint of cream; boil to the consistency of custard; season with pepper and salt; mix with chopped meat; dip in bread crumbs and eggs; roll in balls first; fry in butter and lard.

VEAL OMELETTE.

Mrs. E. C. Shaw and others.

Three pounds of veal and one onion, both chopped fine; six rolled crackers; one tablespoon of sage; one tablespoon of salt; one raw egg; mix altogether; form into a loaf and bake two hours; baste with butter and water.

VEAL CHEESE.

Chop fine cold cooked veal; warm this very slightly with strong broth or veal jelly, and add a little butter, pepper and salt, a dash of nutmeg, (no more,) and, if you like, a little grated lemon peel; put this into a mould with hard boiled eggs in slices, distributed through, pack smoothly and set aside to harden. Serve cold.

SPICED VEAL.

Mrs. J. M. Brown and others.

Three pounds of veal, hashed fine before cooking; eight oyster crackers, rolled; two eggs beaten light; one tablespoon of salt, a little butter and sage; wet together thoroughly, and bake two hours.

VEAL LOAF.

Miss Lottie Osborn.

Three and a half pounds of lean veal, parboil; one-half a pound of salt pork, chopped fine; six crackers rolled; two eggs; one-half a nutmeg; butter the size of an egg; a teaspoon of salt; the same of pepper. Mix together and make it into a loaf; sprinkle cracker crumbs on the top, and baste with butter while baking. Bake for half an hour.

[Any of these varieties of veal loaf are very nice with the addition of two dozen chopped oysters and a spoonful of celery vinegar, put in before baking.—Ed.]

CALF'S HEAD.

Mrs A. Reed, Jacksonville, Florida.

Parboil a calf's head and take out the bones; put it in a close, round kettle, with one pint of water; two tablespoonfuls of butter; one teacup of tomato catsup; salt and pepper to taste; stew for one hour; a few ripe tomatoes are an improvement. Boil the feet with the head, if obtainable.

POMPEY'S HEAD.

Mrs. A. Reed, Jacksonville, Florida.

Any quantity of meat of any kind; chop fine; season with onions, spice, and some pieces of pork; some flour to make it stick together, and pepper and salt. Make in a loaf and bake in a deep pan; add water for gravy, and flour to brown. Baste constantly with water, and let it be thoroughly done. This is very nice, eaten hot with beef gravy, or cold, sliced down.

CALF'S LIVER — FRIED.

Cut in thin slices; wash and dry them; roll in corn meal, or egg and cracker crumbs, and fry in hot pork gravy or butter.

CALF'S LIVER — STEWED.

Boil till partly done; take out of the saucepan; chop in small pieces; put back in the saucepan; skim well; stew until tender; season with pepper and salt; thicken with a little flour, and serve over slices of toasted bread.

BOILED LIVER.

Chop very fine a calf's liver and a small piece of salt pork; add to this a teacup of grated bread crumbs, salt, pepper, a little mace or nutmeg, and cloves. Mix well, and put in a tin pail with a cover. Set in a kettle of cold water, and on the fire, and let it boil for two hours. Then uncover the dish. let it dry off in the oven, and set aside to cool. This is to be eaten cold, sliced.

SWEET-BREADS.

Mrs. J. W. Smith.

To prepare these for cooking, when first sent home they should be put in salt and water, and the bloody veins cut out. They should be allowed to remain in water for two or three hours to cleanse them well.

TO BOIL.

Cleanse, parboil slightly, and brown on a gridiron. Season with salt and pepper, and send to the table plain or on toast.

A LA CREME.

Broil whole, as above, heat a cup of cream with salt and pepper and pour over the sweet-breads on a hot platter. Or, stew them cut in pieces, and pour over hot cream.

TO FRY.

Cleanse and parboil the sweet-breads, trim off the ragged edges and make them round. Roll in flour; drop deep into hot lard, and fry of a light brown. This is a nice breakfast dish, or the sweet-breads thus prepared are very nice laid around a roast of lamb on the platter for dinner, serving one with each slice of lamb. Some fry them in batter, but when rolled in flour they are very delicate.

SWEET-BREADS AND PEAS.

Cleanse, parboil, trim, and fry the sweet-breads as just described. Have the peas cooking in just enough water to cover; as they cook the water will boil down. Rub smoothly together butter and a little flour, and stir this into the peas ten minutes before they are done. Now trim your platter around with cold parsley; lay the sweet-breads next in a row around the platter, and then pile the peas in a pyramid in the center. The thickened gravy will keep them up. All must be hot, but don't set them in the oven or the parsley will wilt. This is a handsome dish for an aftercourse at dinner, a late supper, or a lunch party.

WITH OYSTERS.

Cleanse them; cut them in pieces the size of oysters; stew about ten minutes; rub together a tablespoonful of flour with two of butter; salt and pepper if you like, and then add oysters. Stew together until the oysters curl; serve at once on a platter. Allow three or four sweet-breads to a half-can of oysters.

WITH MUSHROOMS.

Prepare as above with a can of French mushrooms instead of oysters. Very nice.

SWEET-BREADS AND TOMATOES.

Parboil two large sweet-breads, and put them in a saucepan with a pint of water, and season with salt, a little cayenne and

black pepper to your taste. Put over to boil, and let them cook over half an hour; then thicken the gravy with a little browned flour, and add a piece of butter. Let it stew a few minutes, and then set in a quick oven to brown. Take out the sweet-breads upon a dish, and pour into the gravy less than a pint of stewed tomatoes, previously seasoned with salt and pepper and butter. When it comes to a boil, pour over the sweet-breads and serve hot.

A PLAIN STEW.

Cleanse, cut in pieces and stew the sweet-breads, seasoning with salt and pepper. Rub a little flour and butter together and stir in. Cook them about fifteen minutes. Serve over toast, or plain. Two or three will make a nice little supper dish.

ROAST LEG OF PORK.

Mrs. D. C. B.

Choose a small leg of fine young pork; cut a slit in the knuckle with a sharp knife, and fill the space with bread crumbs, seasoned with a little sage and onions chopped, and a little pepper and salt. When half done, score the skin in slices, but do not cut deeper than the outer rind. Apple sauce and potatoes should be served to eat with it.

SPARE-RIB

Should be basted with very little butter and a little flour, and then sprinkled with bread crumbs, seasoned with sage, salt and pepper. The bread crumbs should not be added until the roast is partly done. Serve with apple sauce.

ROAST PIG.

See that the pig has been well scalded. Put in the body a stuffing of dry bread crumbs, seasoned with sage, salt and pepper, and sew it up. Skewer the legs back or the under part will not crisp.

Put in a hot oven, after dredging well with flour and basting with melted butter, or rub the pig with a cloth wet with melted

butter. When done, serve whole on a platter, and garnish with parsley and celery tops alternately.

Take off some of the fat from the gravy; set the rest on the top of the stove; thicken with a little flour; add half a glass of sherry wine and half the juice of a lemon, and serve in a gravy boat.

PORK STEAKS

May be fried or broiled, and are to be seasoned with salt and pepper, and a little sage and onion, if you like. Serve them with tomatoes, stewed or sliced in vinegar.

TENDERLOINS.

If large and thick, split them in two; roll them in egg and bread crumbs and fry with small pieces of fresh leaf lard.

A SUGGESTION.

In all preparations for *sauteing* (the mode of frying where the substance to be fried is not wholly immersed in the boiling fat) where lard is used, the fresh leaf of lard is to be preferred. Cut this in small bits and put in the saucepan, frying out a little, and then put in the substance to be fried. The flavor is very much finer than that of lard. It should be bought fresh from the butchers, a small quantity at a time, and is useful to have at hand when desired.

PORK.

Get a small fat hog from a farmer, corn-fed, and try the fat out in lard; cook the spare-ribs and tenderloins and save all the lean pieces; there will be a great many little scraps of lean cut from the fat; make this in sausage, put in small crocks, and pour hot lard over the top one inch thick; this will keep the air from the sausage, and it will keep sweet and nice an entire season, and you will have clean, wholesome lard for a year.

SCRAPEL.

Mrs. J. M. Gloyd.

Boil a pig's head with a beef's tongue, any nice bits of lean meat, and a small piece of liver, until very tender. Take up,

separate from the bones, chop fine, and return to the water in which it is boiled. Season with pepper and salt, and thicken with corn meal and buckwheat flour sifted in by the handfuls alternately until of the consistency of thick mush. Then pour in pans to cool; sliced and fried brown. It is a very nice dish for breakfast or supper.

HEAD CHEESE.

Boil a hog's head, after it has been thoroughly cleaned, until it is so tender that all the bones can be removed. If very fat, remove all that is possible. Season the meat, while warm, with salt, pepper and sage, or summer savory, as you like. Put this in an earthen dish; put a large plate upon it, and press it down with a heavy weight. Set it away, and when cold, slice off as you use it.

SOUSE.

When the pig's feet and ears are well cleaned and scraped, put them in cold water and over the fire to boil. When tender, put them in a jar.

Prepare a pickle of half a gallon of cider vinegar; whole black pepper; mace and cloves; boil up with the vinegar well and pour over the pig's feet. Let them stand for two or three days, when they will be ready to use.

FRIED HAM.

Cut the ham in slices and place them in some sweet or sour milk to freshen, and let them stand for two or three hours, if you can. Take them out and fry them; when done, take them up on the platter, break into the hot gravy some eggs and lay them on each slice, and serve. Slices of ham are very nice broiled: when done, butter, pepper, and serve on a hot platter.

A VALUABLE SUGGESTION.

Milk, sweet or sour, is much to be preferred to water to freshen either ham or salt pork, and gives it greater delicacy of flavor.

MINCED HAM.

Mrs. G. E. Pomeroy.

Take pieces of cooked ham left from dinner; chop them fine; take three eggs; a teacup of milk; a spoonful of flour; bind all together and fry slightly in hot butter or lard.

HAM AND POTATOES.

Take a slice of ham that has been soaked for a time to extract the salt. Have four or five potatoes peeled, and cut them in thick bits, like dice; cut the ham the same and put in a saucepan, and fry fifteen or twenty minutes with the potatoes. Cover while cooking.

SAUSAGE.

Mrs. A. W. Barlow.

Ten pounds of pork ground fine; four ounces of salt; one-half ounce of pepper; one tablespoonful of sage; one heaping tablespoon of ginger; one-half tablespoon of saltpetre.

SAUSAGES.

Mrs. H. B. Sherman.

To season sausages: Take forty pounds of meat, cut fine; ten ounces of fine salt; three ounces of pepper, ground fine; four ounces of sage, rubbed and sifted; mix well and stuff the sausages. When well fried they are fit for the table.

TO BOIL A HAM.

Mrs. M. D. Carrington.

Soak it from twenty to forty hours, according to size, in plenty of water; trim it neatly, removing all rusty portions. Put enough water in the kettle, in which you are to boil it, to cover the ham well, and add one-half an ounce of cloves, allspice, mace, nutmegs, and one-half a pound of sugar. Skim it thoroughly, as it boils, until the skin will peel off readily. Take it from the fire and let it cool in the liquor; then remove the skin, cover it with grated bread crumbs, and finish in the oven.

BAKED HAM.

Mrs. P. Berdan.

Wash the ham well, and scrape the lower part. Soak in water over night. This should more than cover it. The next morning put into cold water and boil slowly for several hours, or until very tender. When done, and while the ham is hot, remove the skin. This may be easily done by peeling it. The skin should not be cut off. Stick cloves in the ham, and then put it into a baking pan, with a pint of sweet cider. Cover the ham thickly with sugar, and put into the oven. Baste once in a while, and bake until browned.

SANDWICHES.

Mrs. G. W. Davis.

Chop very fine some tongue and ham (a little cold chicken is very nice added), cut the bread very thin, spread with the dressing, then with the meat, then cover with bread and press together; trim all of one size. Dressing.—One half pound of butter, three tablespoons of mixed mustard, three tablespoons oil, a little white or red pepper, the yolk of one egg, and a little salt; braid all together smoothly, and set on ice to cool.

HAM SANDWICHES.

Mrs. A. W. Barlow.

Boil the ham very tender, and let cool in the same water in which it has been boiled. Chop nearly half a ham fine, then take the yolks of six hard-boiled eggs, rubbed smooth with a knife, add two tablespoons of best mustard, half teaspoon of salt, two of black pepper, add sufficient melted butter to make it very smooth and creamy; thin with good vinegar, and mix well with the ham. Spread each side of the bread or biscuit with butter and salad before putting together.

HAM SANDWICHES.

Chop or grate fine some cold boiled ham and mix it with a little chopped pickle or lemon-juice; one teaspoonful of mustard and a little pepper; mix these together; have thin slices of bread spread with butter; lay on the ham and seasoning and put the slices together.

HAM SANDWICHES.

Cut slices of bread thin; spread with butter; cut boiled ham very thin; spread these very lightly and put the slices together. The crusts should be cut from the slices of bread and trimmed evenly.

POTTED MEATS—FRESH.

If the meat to be potted is fresh—and, for this purpose, all meats, game, or poultry may be used—place in as little water as will cook them tender, letting them cook for several hours slowly. Then take from the kettle and remove all the bones; separate the meat into small pieces with a fork, but do not cut it. Then season with pepper and salt, and the sweet herbs preferred, never making the mistake of putting sage with any meat but pork; add a very little of the jelly of the meat, unless the meat seems juicy enough without. Pack in a small crock, overnight, until it hardens.

POTTED MEATS—SALT.

Corn beef, salted tongue, and ham are excellent boiled until very tender in a good deal of water. These meats should be well soaked before putting over to boil. When *very tender* remove from the water and take out the bones and all poor parts; separate into small pieces. Soak a sheet of isinglass and add to the meat; mix this well through, and then pack hard in a stone crock. Do not season salt meats with sweet herbs. Slice and eat cold with catsup, or spiced vinegar. This is the method of preparing canned meats so widely popular.

FOR ONE HUNDRED POUNDS CORNED BEEF.

"Boody House."

Nine pounds of salt, three ounces of saltpetre, two pounds of brown sugar, or molasses, four gallons of water. Boil all together, then skim, and is ready for use. If to be kept long, add two pounds salt after two weeks in brine.

BEEF FOR FAMILY USE.

Mrs. Jesse S. Norton.

To one hundred pounds of beef, three quarts of ground solar salt, four pounds of sugar, four ounces of saltpetre; mix well. Rub each piece of meat with the mixture; pack close and press hard.

Beef prepared in this manner makes its own brine and will be fit for use in three weeks, and keep the year around by re-packing and boiling the brine in July.

TO CORN BEEF, PORK OR HAMS.

Mrs. E. Jackson.

To one hundred pounds of meat, use six gallons of water, nine pounds of salt, three pounds of brown sugar, one quart of molasses, one ounce of potash, six ounces of saltpetre. Boil, skim; let it stand till cold. Dissolve the saltpetre and add to the pickle when cold. Pack the meat, and pour the pickle over it when cold.

TO CURE HAMS AND DRYING BEEF.

Mrs. J. M. Gloyd.

To one hundred pounds of meat, take seven pounds of coarse salt, five pounds of brown sugar, four ounces of saltpetre, one ounce of saleratus; dissolved in water enough to cover the meat —about four gallons. Pack the meat in the cask without any additional salt, and pour the pickle on. Let it stand about six weeks, then take it out and smoke. Hang the hams in the smoke-house, the legs downward. After smoking, slip each ham

into a loose muslin sack, to keep off the flies, and hang them up in a cool, dry place.

Be careful that the hams are not frozen when the pickle is put on, or they will not take the salt.

To thaw frozen meat, place it in cold water. It will soon be covered with a coating of ice, which may be easily removed.

MEAT AND FISH SAUCES.

DRAWN butter is the basis for most sauces. A great variety may be produced by adding to this sauce different flavors—anchovies, okra, onions, celery, parsley, mint, spices, and relishes, using those flavors which are suitable for the meat, game, or fish, with which the sauces are to be served. A good standard recipe for drawn butter is as follows:

DRAWN BUTTER.

Rub one tablespoonful of flour with one-quarter of a pound of butter; when well mixed, put in a saucepan with a tablespoonful of milk or water. Set it in a dish of boiling water, shaking it well until the butter melts and is near boiling. It should not be set directly on the stove, or over the coals, as the heat will make the butter oil, and spoil it.

This sauce may be varied by adding cream, hard-boiled eggs, or lemon-juice.

For brown sauces browned flour is nice. Put a pound of flour in a clean plate, or in a small pan, and set in a hot oven until browned through; stir it often. Keep in a dredge-box for gravies and soups.

BROWNED BUTTER.

FOR COLORING GRAVIES.

Put butter into a frying-pan, and toss it about until it browns without burning. Then add browned flour, and stir together until it thickens. This is to be used for coloring gravies. With the addition of celery, vinegar, or any flavored vinegar, with a little brown sugar and cayenne, it forms a very nice sauce for fish.

EGG SAUCE.

One pint of water; one-fourth of a pound of butter; rub well together; chop two hard boiled eggs; add the half of the juice of a lemon; mix altogether; add a little parsley, if you like; serve with boiled fish.

EGG SAUCE.

Miss Hattie Buck, Adrian Mich.

Take the yolks of two eggs boiled hard; mash them with a teaspoonful of mustard: a little pepper and salt; three tablespoons of vinegar, and three of salad oil; a tablespoon of catsup improves this for some.

CREAM GRAVY.

Put in a saucepan a cup of cream with a gill of water; stir in carefully two tablespoonfuls of melted butter, a little chopped parsley, and heat this over boiling water. Many cooks cook the parsley a little before mincing, and adding to the sauce. This is a nice sauce for roast fish.

MILK OR CREAM GRAVY.

Mrs. F. R. Stebbins, Adrian.

One quart of milk; three tablespoons of corn starch; made into a smooth batter with milk or water. Let it boil two or three minutes, stirring all the time. Remove from the fire, and stir in immediately a well beaten egg; add a little salt and butter, if you choose. This sauce is used for boiled codfish and baked potatoes, and is very nice.

CELERY SAUCE.

This sauce is to be used for boiled fowl or turkey. Cut up one head of celery into a pint of water, and boil until tender; season with pepper and salt. Prepare a drawn butter gravy, as above, and add the celery, and the water in which it was boiled; boil this up and serve.

MINT SAUCE.

Two tablespoonfuls of mint chopped fine, mix one tablespoon of white sugar to a half a teacup of good vinegar, add the mint and let it infuse for half an hour in a cool place before sending to the table; serve with roast lamb or mutton.

ONION SAUCE.

Put one half a pint of milk over to boil; have ready three or four white onions which have been boiled, and mince them fine; add a small piece of butter, half the size of an egg, and a little salt and pepper to the milk; stir in the minced onion and a tablespoon of flour which has been moistened with milk; let it cream over boiling water.

BREAD SAUCE.

After Marion Harland.

Simmer one onion that is sliced fine in one pint of milk until tender, strain out the onion from the milk, and pour over one cup of fine bread crumbs, which should be in a saucepan. Cover and soak half an hour; beat smooth with an egg whip, and then add a pinch of mace, pepper, and salt to taste, and three tablespoons of butter; boil up once and serve in a tureen. If it is too thick add a little boiling water and more butter. Use this sauce for roast poultry. Some people add some of the gravy in the dripping-pan, first straining it, and beating in well with the sauce.

MAITRE D'HOTEL SAUCE.

Marion Harland.

One teacupful of drawn butter; one teaspoonful of parsley, boiled in a little water for three minutes; then taken out and laid in cold water five minutes to cool; chop and stir into the butter; squeeze in the juice of one lemon; add cayenne and salt to taste; beat altogether well; return to the fire and boil at once. This is an excellent sauce for a great variety of dishes, roast or boiled.

OYSTER SAUCE.

Mrs. L. Trepanier.

Take two dozen oysters, blanch and remove the beards. Put three ounces of butter in a stewpan with two ounces of flour; add beards and liquor with a pint and a half of milk, a teaspoonful of salt, a pinch of cayenne, two of cloves, and a blade of mace. Place over the fire, keep stirring, and let it boil ten minutes, then add a teaspoon of the essence of anchovy, and one of Harvey sauce. Pass it through a sieve into another saucepan, add the oysters, and make it very hot; but do not let it boil.

OYSTER SAUCE.

Mrs, F. D. J.

Stew one pint of oysters in their own liquor five minutes, and then add one teacup of milk, when this boils strain out the oysters and return to the saucepan; then thicken with a little flour wet with cold milk, add a small piece of butter, boil up one minute, squeeze in the juice of half a lemon, and take off the fire. The oysters should be again added when the butter is put in, either chopped or whole. We prefer them whole as the sauce looks better. This is to be used for all varieties of fish, or for boiled turkey, chickens, or other white meats.

CRAB AND LOBSTER SAUCES.

These may be made boiling these fish whole. Pick the meat and chop fine, and add to a drawn butter gravy, seasoned with cayenne, mace, made mustard, and the juice of half a lemon. To be used for a fish sauce.

ANCHOVY SAUCE.

Marion Harland.

Take half a dozen anchovies and soak in cold water for two or three hours, then pull them in pieces, and simmer in a very little water for half an hour.

MUSHROOM SAUCE.

After Marion Harland.

Stew one teacupful of young mushrooms in barely enough water to cover until tender; drain, but do not press them, and then add one teacupful of cream or milk, four tablespoons of butter, with nutmeg, mace, and salt to taste. Stew together over the fire until it begins to thicken, then add one teaspoonful of flour, wet with cold milk, and boil up. Serve up in a gravy boat, or pour over boiled chickens, rabbit, etc.

CRANBERRY SAUCE.—No. 1.

Pick over a quart of cranberries, wash, and then put them into an earthen stew-pan, or a new tin pan, with a pint of water. When they commence to heat through take a silver tablespoon and mash them well, then add white sugar to sweeten well; strain the pulp through a colander into a mould and set aside until it is cold.

CRANBERRY SAUCE.—No. 2.

Prepare as above, and when it begins to stew add a generous supply of white sugar. Stir in well, but do not mash the fruit; let it boil up gently until the fruit is thoroughly cooked, but not long enough to harden the skins; about ten or fifteen minutes after the sugar is put in, and then turn into moulds to cool. Cranberry sauce is to be used for all poultry and game.

APPLE SAUCE.

Pare and core nice tart apples, put them in an earthen or new tin dish to stew—the earthen preferred. Put in just enough water to cook the apples, keeping closely covered the while, as thus they will be lighter and whiter. Beat up well while cooking, and then add sugar to taste. Butter, also, and nutmeg, if you like. Apple sauce is an invariable accompaniment of fresh pork in any form of cooking.

PEACH SAUCE.

Put into cold water a quart of dried peaches. Do not choose those dried with the skins on—these are barbarous. Cover and let them cook well; when they are quite tender drain and mash them to a smooth pulp, then add white sugar to sweeten; cook the sugar and fruit well together, and then set aside to cool. Peach sauce is sent to the table cold with roast meats or game.

APPLES—SERVED HOT WITH MEAT AT DINNER.

Miss L. E. Sizer.

Take medium sized apples, not too sour; wash and wipe and cut off a circle of skin around the stem and blossom. Place them in a round dish or pan, with a piece of butter on each; put a little water in the bottom and then pour syrup or a nice molasses around them, until the dish is nearly half filled; sprinkle on them a little powdered mace or nutmeg, and let them stew for half an hour, closely covered; then uncover them and stew them for half an hour longer.

VINEGARS AND CATSUPS.

MADE MUSTARD.

Pour boiling water over two or three tablespoonfuls of mustard; add one small teaspoon of salt and three tablespoons of vinegar. Can be used immediately, but is best the next day. When finished, as Mayonaise, is excellent.

MAYONAISE.

Mrs. A. Reed, Jacksonville, Fla.

Rub well together one teaspoonful of made mustard, and one-half a teaspoonful of salt; then add the yolk of one raw egg; pour on very slowly sweet oil, rubbing hard all the time, until as much is made as is wanted; then add a tablespoonful of vinegar. The mixture should look perfectly smooth. If it curdles, add a little more mustard or vinegar. With shrimps or oysters, a little cayenne pepper rubbed in is an improvement.

CURRY POWDER.

Mrs. D. W. S., Presbyterian Cook Book.

Mix an ounce of ginger; one of mustard; one of black pepper; three of coriander seed; three of turmeric; quarter of an ounce of cayenne pepper; half an ounce of cardamon; half an ounce of cummin seed and cinnamon. Pound the whole very fine; sift, and keep it in a bottle corked tight. To be used for gravies for ducks and other meats.

FLAVORED VINEGARS.

Steep in boiling vinegar celery, nasturtion seed, grated onion, or horseradish; let it cool, and put in small wide-mouth bottles.

PEPPER SAUCE.

Mrs. H. B. Sherman.

Four dozen large red peppers; ripe seeds, partly removed; one tablespoonful of salt; one handful of garlic; five large onions; one tablespoonful of horseradish; all to be well boiled together; then strain through a wire sieve. To every pint of mixture add a pint of the best wine vinegar. Grind one tablespoonful of black pepper; half a tablespoon of allspice; the same of cloves, and add to the mixture. Boil again for four or five minutes. Bottle and seal.

CHILI SAUCE.

Mrs. D. M. Trowbridge.

Eighteen large tomatoes, half ripe, four onions, ten peppers chopped fine, four cups of vinegar, four tablespoons of sugar, two of salt, two of cloves, two of cinnamon, two of allspice. Boil one hour, and cork while hot. An excellent sauce for meat.

TOMATO SAUCE.

Mrs. E. B. Hamm.

One peck of ripe tomatoes; skin and slice, and break them up with your hands. Add one quart of vinegar, three pounds of sugar, either brown or white, one-half an ounce of stick cinnamon, cloves and mace. Let all boil slowly together until it becomes a thick jam. Toward the last stir frequently, or it will scorch. For cold meats.

TOMATO SOY.

Mrs. George E. Pomeroy.

Eight pounds of ripe tomatoes, fresh, or canned. One quart of vinegar, three pounds of sugar. Add spice, cinnamon, cloves, English mustard, cayenne pepper—one and a half teaspoonfuls of each. Boil three hours.

TOMATO CATSUP.

Mrs. M. A. Beach.

Select well ripened tomatoes. Slice, cutting out defective parts. Put them over without peeling them. Boil one or two hours, or

until quite soft; then strain, being careful to get all the pulp. To one gallon of tomatoes, thus strained, add four tablespoons of salt, one-half a teaspoon of red pepper, three tablespoons of mustard, two tablespoons of black pepper, one tablespoon of cinnamon, one of allspice, one of cloves. The salt, mustard, and pepper may be put at once into the tomatoes, but the dark spices should be simmered for one hour with one pint of vinegar, and then strained into the juice; add one heaping tablespoon of sugar. Bottle, and seal tightly.

TOMATO CATSUP.

Mrs. S. R. Gridley.

To one gallon of tomatoes add four tablespoons of salt, four of pepper, four of mustard, two of allspice, two of cloves, one pint of good vinegar. Boil down to half the quantity.

FRUIT CATSUP.

Mrs. John R. Osborn.

Five pounds of fruit, two of sugar, one pint of vinegar, one tablespoonful of salt, one teaspoon of pepper, one tablespoon of allspice, one of cinnamon. Mash and boil until thick.

GRAPE OR GOOSEBERRY CATSUP.

Mrs. D. N. Trowbridge and Mrs. Sarah Bissell.

Nine pounds of fruit, six of sugar, one of vinegar; put in a little bag of cloves and cinnamon. Boil three hours.

GRAPE CATSUP.

Mrs. J. B. Baldy.

Boil the grapes until the seeds separate, then to every quart allow one teaspoon of cinnamon, one of mace, one-half of cloves. Strain and add one pound of sugar for every quart; thin to proper consistency with sharp vinegar or wine.

LEMON CATSUP.

Marion Harland.

Grate the rind of twelve large fresh lemons; pound or grind four tablespoons of white mustard seed, one of turmeric, one of white pepper, one teaspoon of cloves, one of mace, and one saltspoon cayenne; add two tablespoonfuls of white sugar, two of grated horseradish, one shallot minced fine, the juice of the lemons, two tablespoons of table salt, and then let it stand three hours in a cool place, then boil up in a porcelain kettle for half an hour; pour into a covered china or earthen vessel. Let it stand a fortnight, stirring well every day, then strain, bottle, and seal.

SALADS.

Suggestions.

CRISP cabbage and celery in very cold water for salads. Garnish salads with hard-boiled eggs cut in halves, or slices, from which the yolks are taken out,— these will serve in making the salad dressing. Use also, for garnishing, the delicate leaves of the celery, olives, and crimson beets cut in small stars, diamonds, or fancy forms. A prime object in making good salad is to have the flavor of no one ingredient predominant.

CHICKEN SALAD.

Mrs. M. D. Carrington.

Boil nice fat chickens, (not too young,) until tender, in just sufficient water to cook them, keeping them covered; add salt while cooking. When cold, remove the nice meat from the bones, as equal in size as possible, with a knife; then add about equal quantities of celery, cut in the same way and of the same size. For the meat of one chicken, make a dressing of three well-beaten eggs; butter the size of a goose egg; a small teaspoon of nice mustard; a shake of red pepper; salt, and perhaps a half a teacup of vinegar, more or less, as you like. Set this on hot water, stirring it constantly, making it smooth until it thickens like boiled custard. When thoroughly cold, add it to the chickens and celery, or it may be poured over the chickens warm, and the celery added when thoroughly cold.

CHICKEN SALAD.

Anonymous.

Boil two chickens; when cold, remove the skin and bones; chop quite fine; add the white part of three bunches of celery, chopped. Put with the above, a short time before serving, the yolks of nine hard-boiled eggs, mashed fine and smooth; one small cup of sweet oil; half a pint of vinegar; one teaspoon of salt; pepper, if you like.

CHICKEN SALAD.

Miss Hattie Buck, Adrian

The white meat of two chickens chopped fine; with two or three branches of celery and two heads of lettuce; if the lettuce cannot be procured, then the green part of the celery will answer; six hard-boiled eggs; rub well together and a little salt; one bottle of salad cream. Ornament with the green leaves, (vinegar to taste.)

LOBSTER SALAD.

Mrs. L. C. Bidwell.

Two cans of lobsters; six hard-boiled eggs. Chop whites of eggs, also the lobster and lettuce, not very fine; add one pint of sharp vinegar, three tablespoons of sugar, three of salad oil, a little pepper, two tablespoons of mustard, (Lion brand,) and a little salt. When scalding hot stir in the yolks of the eggs, after rubbing them to a fine paste.

LOBSTER SALAD.

Mrs. S. J. Dick, Meadville, Penn.

Two lobsters, picked fine; four heads of fresh lettuce, cut fine; put in a dish, in layers, with lobsters; boil your eggs; mash the yolks; add three tablespoons of melted butter; a teaspoon of mustard; cayenne pepper and salt; two tablespoons of sugar; two cups of vinegar; heat together and pour over when served.

VEAL SALAD.

Mrs. Geo. E. Pomeroy.

Boil veal until very tender; chop fine and stir into it a nice salad dressing; put into a shallow dish, and garnish with slices of lemon and celery. A little chopped cabbage may be added to the veal if desired. Boiled ham chopped and seasoned and served in a similar manner is a very nice dish.

ROAST BEEF OR MUTTON SALAD.

Cut cold roast beef the same as chicken for salad. Mix mustard, sweet cream, pepper, salt and vinegar, pour over the meat and serve for tea.

SWEET-BREAD SALAD.

Mrs. D. C. Baldwin.

Four hard-boiled eggs; one raw egg; three tablespoons of salad oil; one teaspoon of salt; one of pepper; two of sugar; two of mixed mustard; one-half a teacup of vinegar; one calf's sweet-bread; two heads of lettuce. Mash the yolks with a silver fork and mix the oil thoroughly in them; then add the raw egg well beaten; then mix the other ingredients in slowly and thoroughly, adding the vinegar last. Boil the sweet-bread until thoroughly tender; pick it up in small pieces and stir into the dressing. Break the lettuce in small pieces, and put into a dish alternate layers of lettuce and sweet-bread and dressing; use the whites of the eggs for the top.

For salmon salad use the same dressing, omitting the sweet-breads and substituting salmon. Put the salmon on a platter; pour over it the dressing, and garnish the dish with celery leaves.

CRACKER SALAD.

Mrs. A. Reed, Jacksonville, Florida.

Soak some hard bread or soda crackers in hot water till soft; chop fine with onions, celery and red pepper, and pour over it some Mayonaise dressing.

CHEESE SALAD, OR MOCK CRAB.

Marion Harland.

One pound of old cheese, grated; one hard-boiled egg; one teaspoonful cayenne pepper; one of salt; one of white sugar; one of made mustard; one tablespoonful of onion vinegar; one of salad oil. Rub the yolk of an egg to a paste with the oil, adding in order the salt, pepper, sugar, mustard, and lastly the cheese. Work all well together before putting in the vinegar. Serve in a crab shell. These mixtures bear a marvelous resemblance in taste to a devilled crab, and make a very good impromptu relish at tea or lunch, eat with crackers and butter. This is still better with a cupful of cold minced chicken added. If you cannot obtain the best and freshest olive salad oil, use melted butter

CABBAGE AND CELERY SALAD.

Mrs. B. B. Barney.

Chop cabbage with such part of celery as you may like—a small proportion will flavor it. Season with pepper and salt and a little sugar, and pack it down in the dishes you serve from. Take equal parts of sweet cream and vinegar, beaten together with a beaten egg; then pour over the cabbage. The vinegar will settle, leaving the creamy foam upon the top, which garnished with celery tops, makes a pretty dish. A coffee cup of cream and vinegar each, will make sufficient for two large dishes; it must not be thin to run.

CABBAGE SALAD.

Miss Sarah Page, Albany, N. Y.

Take half a head of cabbage chopped fine; add half a branch of celery, chopped also; boil two or three eggs very hard, take the yolks and mash fine; add a teaspoonful of mustard, half a teaspoon of salt, and two tablespoons of melted butter; mix smoothly together. Then add two or three tablespoons of vinegar, only using enough to make it seem like a thick cream. Pour the sauce over the cabbage, mixing it a little through; chop the

whites of the eggs and mix in, or you can cut them to ornament the dish; ornamenting the dish alternately with sprigs of parsley or celery tops. This same sauce may be used for chicken or lobster salads.

LETTUCE SALAD.

Cut fine two good bunches of lettuce. To the yolks of two hard-boiled eggs, mix three tablespoons of melted butter, one tablespoon of mustard, one-half tablespoon of prepared horse-radish, and one pint of vinegar. Mix the dressing through the lettuce, and garnish with the whites of the eggs.

SALAD.

Mrs. Dr. Coldham.

Take a head of celery, one beet, a small piece of cabbage; chop them fine. Then boil two eggs hard; take the yolks and mash them up; cut the whites in slices, and lay them over the top. Take a half teaspoon of salt, three teaspoons of sugar, a little red pepper, half a cup of cream, two teaspoonfuls of made mustard, half a cup of vinegar.

SALAD OF COLD VEGETABLES.

Use for this the vegetables left from dinner, such as boiled potatoes, peas, string beans, shell beans, beets, etc. Chill them on ice, and pour over, just before serving, any nice salad dressing, and garnish with lettuce leaves crisped in ice water.

PICNIC SALAD.

Young Housekeeper's Guide.

Peel a dozen good-sized potatoes. Boil them with a piece of salt pork. Do not let either of them boil too long, if they do they will not cut into distinct pieces. Chop when cold; then pour over a salad dressing. Many prefer onions chopped with the dressing.

POTATO SALAD.

Mrs. G. H. Newman, Brattleboro.

Boil two eggs hard; take out yolks and rub to a pulp; add two raw eggs, two teaspoons vinegar, two of flour, two of oil, a little salt and pepper, two teaspoons mixed mustard, two tablespoons melted butter. Beat well together. Slice cold boiled potatoes thin, and pour over mixture. A little celery improves the whole.

POTATO SALAD.

Miss Sarah Page, Albany.

Boil four potatoes; after they are cold, peel and slice them, and add to them one small onion, cut fine. Chop two bunches of celery, and the whites of three boiled eggs; mix the yolks with mustard, pepper, salt and vinegar, and add to the salad.

POTATO SALAD.

Boil these for salad with the skins on until just done. Cut in small pieces, cover with salad dressing, let them stand half an hour before serving, and garnish with parsley. A little onion flavor improves this salad. Beets may be served the same way, omitting the use of onion.

TOMATO SALAD.

Take fine, ripe tomatoes; peel them without scalding; slice them evenly about half an inch in thickness; put them on ice, or cover thickly with bits of broken ice, until you are ready to serve them. Arrange them neatly on a dish, garnish with red and yellow nasturtion blossoms, and pour on a nice salad dressing.

HORSERADISH DRESSING.

Mrs. G. H. Newman, Brattleboro.

Four tablespoons of grated horseradish, one teaspoon of powdered sugar, one of salt, one-half teaspoon of pepper; two of mixed mustard, four tablespoons of cream. Put in a dish set in warm water and stir until it thickens. Eat as a dressing for roast beef, cold or hot.

DRESSING FOR CHICKEN SALAD.

Mrs. A. W. Barlow.

The yolks of six raw eggs; have very cold and beat light; add two small tablespoons of mustard, one teaspoon of salt, one-half of black pepper, and shake in a little red pepper; add one-fourth of a cup nice salad oil; add vinegar to thin, and pour over prepared chicken. Garnish with sprigs of celery top and hard-boiled eggs, etc.

CABBAGE DRESSING.

Mrs. G. H. Newman, Brattleboro.

Six tablespoons of sweet cream, six of vinegar, two of melted butter, three eggs, two teaspoons of mixed mustard; red pepper and salt to your taste. Beat these together; put into a dish; set in hot water until it thickens, stirring all the time. Pour this on the cabbage, which has been previously shaven fine. Eaten cold. Cream can be omitted and more butter used.

SALAD DRESSING FOR LETTUCE.

"Young Housekeeper's Guide."

To prepare sufficient for six persons, take the yolks of two eggs and stir in a deep dish until light, then add one teaspoonful of salt, one of white sugar, one of English mustard, a shake of cayenne pepper from the box, one tablespoon of oil (or melted butter if preferred), four tablespoonfuls of vinegar, which should be added slowly, stirring constantly until thick and light. Then put upon ice until wanted. Also lay the salad on ice. Do not cut it, but pick it in small pieces and pour the dressing over when ready for the table. This is also a delicious dressing for celery. Cut this in pieces one-half an inch in length, lay in a dish and pour dressing over as for cabbage.

SALAD DRESSING.

Mrs. John R. Osborn.

The hard-boiled yolks of two eggs, two boiled potatoes, one tablespoon of mustard, one teaspoon of sugar, one teaspoon of

salt, one half a pint of vinegar, mix thoroughly, pour over the cabbage and garnish with the whites of the eggs.

SALAD DRESSING.

Mrs. J. M. Gloyd and Mrs. S. O. Dick.

Five eggs beaten, one teaspoon of black pepper; one teaspoon of salt, one tablespoon of made mustard, one of sugar, one-half a cup of cream, one-half a cup of butter, one cup of vinegar; mix, put over the fire, and stir until it thickens.

SALAD DRESSING.

Mrs. C. W. R.

The yolk of one egg, one teaspoonful of mustard, a saltspoon of salt, olive oil, dropped in drop by drop, until a sufficient quantity of dressing is made; thin it with vinegar. Nice for chicken salad.

CHEESE.

DELICIOUS TOASTED CHEESE.

Household Treasure.

Cut two ounces of cheese into thin slices; put it into a sauce-pan, set it on the fire, and add one-half cup of milk; simmer until the cheese is quite dissolved; then take it from the fire, and pour it into a shallow dish; when cooled a little, add the yolk of one egg, well beaten, then place it in the oven, and brown nicely.

CHEESE FONDU.

After Marion Harland.

Soak one cup of fine dry bread crumbs in two cups of rich fresh milk, or it will curdle. Beat into these, three eggs whipped very light, a tablespoonful of melted butter; pepper and salt, and lastly, one-half a pound of grated cheese. Butter a baking dish and pour the fondu into it, strew dry bread crumbs on the top and bake in a quick oven of a delicate brown. Serve immediately in the baking-dish, as it soon falls. Nice for lunch party and all purposes where these relishes are suitable.

WELSH RAREBIT.

Mrs. J. M. Viot.

One pound of new cheese, one teaspoonful of olive oil, one teaspoonful of mixed mustard, a little cayenne pepper, half-pint of water, dry toast.

Cut cheese in small pieces, add water, stir over a hot fire until the cheese is melted; add mustard, oil and cayenne pepper. Pour this mixture on hot, crisp dry toast. Put into a covered dish and serve at once.

CHEESE SANDWICHES.

Breakfast, Luncheon and Tea.

Rub the yolks of three hard-boiled eggs to a smooth paste with one tablespoonful of melted butter; season with pepper and salt and mix in one-fourth of a pound of good old English cheese, grated. Spread this upon thin slices of buttered bread and fold upon the mixture.

COTTAGE CHEESE.

Mrs. J. M. Gloyd.

In the morning, put four quarts of nice sour milk in a pan on the stove where it will heat gradually until scalding hot, stirring it occasionally, but do not let it boil. Then put it in a bag and let it drain all day. Before supper, put it in a pan and mash it very fine with the back of a spoon. Add one-half teacup of sweet cream and one teaspoonful of salt. Pepper if you like. If you have no cream use a little milk, and butter the size of a small egg.

EGGS.

BOILED ECGS.

Be sure the eggs are fresh, and that they are perfectly clean; if not wash them. Lay them carefully in water that has just begun to boil, or what is nicer, lay them in an egg or croquette basket, and plunge in the water. Let them boil three minutes. Serve in a napkin.

POACHED EGGS.

Mrs. Geo. E. Pomeroy.

Spread with butter slices of toasted bread; arrange them on a platter; drop fresh eggs in boiling water; when slightly cooked, skim out and lay on the toast; sprinkle a little salt and pepper on each egg and a tiny piece of butter, before sending to the table.

POACHED EGGS AND HAM.

M. H..

Mince some cold boiled ham quite fine, seasoning it with salt, pepper, a little parsley and butter; stir it with two beaten eggs, and put in a fryingpan over the fire. Stir constantly to prevent it from browning, for about five minutes, then turn it on a platter, shaping it nicely around the sides, and flat and smooth on the top. Around the sides against the meat, stand small slices of buttered toast. Poach as many eggs as you wish, and lay them over the minced meat, sprinkling each egg lightly with salt and pepper.

FRIED EGGS.

After frying ham, drop the eggs one by one in the hot fat and dip the hot grease over them with a large spoon until well set.

Serve them alone or on the ham. Eggs may be fried in other fat and served on broiled ham.

BAKED EGGS.

Butter a baking pan; break into this while a little warm, fresh eggs at intervals. Set them in the oven with a small piece of butter and a little salt and pepper on each egg, and bake until the whites are set; serve on toast.

EGG GEMS.

Household Treasure, Fort Wayne.

Mix together chopped meat and bread crumbs, with pepper, salt and butter, and a little milk; fill some buttered gem pans with the mixture, then break an egg carefully upon the top of each; season a little with salt and pepper; sprinkle some very fine cracker crumbs on the top; bake for eight minutes; eat hot.

HOW TO MAKE AN OMELETTE.

From "In the Kitchen."

To prepare an omelette use a frying pan the size of a breakfast plate; see that it is perfectly clean and place in it about one ounce of butter. Break three eggs and beat them up with a little parsley and a pinch of salt. The eggs should not be beaten too much, as it makes them thin and destroys the appearance of the omelette. When the butter is melted, pour the omelette mixture in the frying-pan. As it cooks, raise the edge with a knife and press it slightly towards the center. The moment it is thickened, or "set," fold the omelette and serve.

If a cheese omelette is required, add a tablespoon of grated cheese to the mixture; if one with sweetmeats is desired, spread the omelette with a thin layer of fruit just before folding. Tomatoes left from dinner may be used in the same way, and grated onion may take the place of grated cheese.

In preparing an omelette, remember five things: A clean pan;

the egg must not be too much beaten; the omelette must not be too large—three eggs are better than six eggs, which make two omelettes; they should not be too much cooked; they should be eaten immediately, or they become tough and more like a pan-cake. (To which we would add, that the best omelettes are made without milk.)

These omelettes are nice with minced meat which has been previously seasoned with butter, pepper and salt and warmed before spreading upon the omelette—before folding it.

OMELETTE.

Mrs. J. H. Maples.

Six eggs beaten separately, one cup of sweet milk, one tablespoon of flour, butter the size of a walnut. Melt the butter in half of the milk; in the other half mix the flour, stir in the yolks with the flour, and lastly, stir in the whites well beaten; put in a baking pan and bake a few minutes.

OMELETTE.

Mrs. Standart and others.

Take seven eggs, one tablespoonful of flour, mix it with five tablespoonfuls of milk; add to this the eggs, and fry quickly in butter or hot lard.

OMELETTE.

Mrs. C. W. R. and Miss S. H. P.

From five eggs take the whites of three; beat the eggs until they are very light; add one-half a teacup of milk, and a little salt; beat the whites to a stiff froth. Have a fryingpan with a little butter in it, on the stove as hot as possible, without burning the butter. Pour first the eggs and milk into the pan, when just cooked through; not any longer; spread upon them the whites. Remove the pan to a hot oven for a moment, and slightly cook the whites. Then fold the omelette double, and turn out upon a dish for the table.

APPLE OMELETTE.

M. H.

Stew six large apples, as for apple sauce; beat them very smooth while hot, and add one tablespoonful of butter, five or six of sugar, and nutmeg to taste. When perfectly cold, add the yolks of three well-beaten eggs, and then the whites; flavor with rose water, if you like. Pour it in a deep baking dish, which has been warmed and buttered, and then into a moderate oven, until it is baked a delicate brown. Eat warm—not hot.

PICKLED EGGS.

Mrs. M. Johnson, Marietta, O.

Boil twelve eggs quite hard and lay them in cold water after removing the shells; then put them into a close jar with one-fourth of an ounce of whole mace, the same quantity of cloves, one nutmeg sliced, one tablespoon of whole pepper, a bit of ginger and a peach leaf. Fill up the jar with boiling vinegar and cover closely. When quite cold, tie up the jar, covering the cork with leather. After standing three days, pour off the vinegar, boil it and return it boiling hot to the eggs. They will be ready for use in ten days.

EGGS FOR WINTER USE.

Mrs. A. W. Barlow.

Take a basket of eggs and dip in a kettle of boiling hot water, putting them in and out again as quickly as possible three times in succession. They will keep an entire season preserved in this way.

VEGETABLES.

NEARLY all vegetables require to be put on to cook in boiling water. Green peas, asparagus, string-beans, and those that should retain their fresh color should be kept uncovered while cooking. The abuses in the cooking of vegetables are as great as in the cooking of meats.

Put cabbage, cauliflower and spinage in cold salt water for an hour before cooking. This takes out all worms or vermin.

POTATOES.

These will boil in thirty minutes. Old potatoes are better for peeling and letting them lay in cold water for some time before cooking them. New potatoes should have the skin scraped from them before putting over to cook. Potatoes in their prime are considered the finest when cooked with the skins on. Epicures say the best of the potato is nearest the skin. They may be served occasionally with their jackets on, but must be fair, of equal size, and tender skinned, and should be brought to the table hot in an open dish. A covered dish will make them watery. Potatoes are finer steamed than boiled. They should never be put into boiling water except in cooking baskets, and for all purposes are the best when steamed. For Rechauffee, (warmed up,) potatoes should be boiled without peeling, but washed clean, peel while hot and set away. When cool, slice or chop for a quick fry or stew. For all purposes potatoes may be steamed as well as boiled.

MASHED POTATOES.

Pare the potatoes, and let them, if possible, lie in cold water a while. Then put in the steamer over boiling water, and cook

until tender. Then turn into an earthen bowl,—a stone basin to be preferred, so you may keep them hot while preparing. Mash until very smooth, adding a generous piece of butter, and also milk or cream, and season with salt and pepper. The more mashed potato is worked the finer it will be. Then take it up in your dish in which it is to be served, and smooth, nicely buttering the top. Set this in a hot oven until the top is crusted, and then take out and serve. The dish in which they are put in the oven should be an earthen baking dish, and should be sent to the table with a netted cover. Another way of crusting mashed potato is by scoring this with steel bars made for this purpose. Another plan, recommended by "In the Kitchen," is to place the potatoes, after being mashed and prepared, in a tin mould upon a piece of sheet iron cut out a little larger than the mould, with a wire handle on each end. Lay this on the mould, and turn it up side down, removing the potato in the mould on the sheet iron. Then brush the potato with a beaten egg, scatter over finely grated bread crumbs, and plunge instantly into hot lard. When this is perfectly browned, lift from the lard, slip a knife between the sheet iron and the potato, and remove to the center of the platter on which it should be served. Garnish with curled parsley leaves, which will conceal the irregularities of the edge. This is one of the finest preparations of mashed potato.

POTATO PUFF.

Mrs. A. L. Scott.

Stir two tablespoonfuls of melted butter, into two cupfuls of cold mashed potatoes till it is light. Add two beaten eggs, a teacupful of milk, and salt to taste. Beat thoroughly; pour in a buttered pudding dish, and bake in a quick oven until browned nicely.

POTATO CROQUETTES.

Prepare as above, and before putting in the oven to bake make in balls; roll in beaten eggs, and then in bread crumbs, and then fry in wire baskets in hot lard.

A SUGGESTION.

In frying croquettes they should be laid in the frying basket and plunged deeply in hot lard. This forms at once a crust over the outside, and prevents the grease from penetrating. When a beautiful brown, take them out of the lard and let them drain on a pan a few moments. Then transfer the croquettes to brown paper a few moments, to absorb any drop of grease adhering to them. Serve on a folded napkin on a platter. If not quite ready to have them sent to the table, they may remain a few moments on the brown paper at the mouth of the oven to keep them hot. To test the lard if hot enough, put in a small piece of bread; if it browns immediately it is all right. This rule should be observed with frying all varieties of croquettes.

SARATOGA POTATOES.

Maria Pomeroy.

Slice potatoes very thin; wash and drain them very dry between two cloths. Have ready a kettle of lard, hotter than for fried cakes, and drop in the potatoes a few at a time. They will brown quickly; skim out into a colander, and sprinkle with salt. Saratoga potatoes should be shaved as thin as possible, and are finest put into cold water to make them white and crisp.

["Moon," of Saratoga, says they leave the sliced potatoes in water over night, drying perfectly in the morning before frying.—MRS. BARKER.]

STEWED POTATOES.

Mrs. J. M. Viot.

Cut eight or ten cold boiled potatoes in small pieces; season with pepper and salt. Put in a stewpan a tablespoonful of butter, the same of flour; stir until smooth, then pour in half a pint of new milk, (or cream). When it boils stir in the potatoes; simmer until the potatoes are thoroughly hot; put into a heated covered dish and serve immediately.

POTATOES A LA CREME.

Chop or slice cold boiled potatoes, put them in a saucepan in which you have melted a little butter; pour over the potatoes some fresh sweet milk or cream; season with a little salt and pepper; add a little more butter and boil up. Season with a little parsley, if you like.

WHITE POTATOES.

Mrs. W. H. Smith.

Boil and peel your potatoes; cut them in halves and lay in the vegetable dish. Have ready a nice white sauce, with two eggs (hard-boiled,) sliced or chopped into it; pour all over the potatoes. Serve hot for dinner.

BAKED POTATOES.

Mrs. C. B.

Pick out fine large ones, wash them very clean, and put them in a hot oven in a dripping-pan. Bake them nearly or quite an hour. Try them, when soft they are done. Serve in an open dish. With roast beef or pork, peel the potatoes and bake in the pan with the meat.

SWEET POTATOES

Are best baked, and require a longer time for cooking than Irish potatoes, and need a quick oven.

PARSNIPS

Will cook tender in from twenty to thirty minutes. When they are done take off the skins, and season with butter and salt; set them for a moment in a quick oven, and then serve. Parsnips are very nice fried. Are also nice served with drawn butter.

ONIONS

Should be boiled in two or three waters; add the last time when just done, a little milk; boil up; season with butter, pepper and salt, and serve.

TOMATOES AND EGGS.

Mrs. A. Reed, Jacksonville, Florida.

Peel one dozen tomatoes; put one tablespoon of butter in a fryingpan; add pepper and salt, and a little onion chopped fine; fry for five minutes; put the tomatoes chopped fine, in the frying-pan, and when nearly done, break in six eggs; stir well for a minute and then serve.

ESCALOPED TOMATOES.

Mrs. W. H. S.

Put in an earthen baking dish a layer of cracker crumbs and small bits of butter; then a layer of tomatoes, with a little sugar sprinkled over them; then another layer of cracker crumbs, seasoned with butter, and a layer of tomatoes, until your dish is filled, with the cracker crumbs at the top; pour over this a little water to moisten; pepper and salt to taste; bake half an hour.

BROILED TOMATOES.

M. H.

Cut and slice good, firm, but ripe tomatoes; lay the slices on a gridiron over hot coals, and broil on both sides. Take each piece when broiled, and dip in a little butter, in which you have previously mixed some salt, pepper, and a little mustard. Lay each piece for a moment on a hot griddle; then take up and pour over the rest of the seasoned butter, and serve hot.

STEWED TOMATOES.

Put the tomatoes in some very hot water to scald, and remove the skins. Put them in an earthen stewpan and cut them up; season them with butter, pepper, salt, and a very few bread crumbs, if you like, and then serve. The bread crumbs may be omitted if preferred.

CORN AND TOMATOES.

Prepare the tomatoes as above; slice in some sweet corn cut from the cob, and cook with the tomatoes. Escaloped tomatoes

are very nice, with every third layer of green corn, and with the sugar omitted. Season well with butter, salt and pepper.

SUCCOTASH.

To one pint of green corn, cut from the cob, add two-thirds of a pint of Lima beans. Let them stew together gently in just enough water to cover them, until tender, which will be in three-quarters of an hour; then season well with butter, salt, pepper, and a little milk; let it simmer together a few moments and serve.

WINTER SUCCOTASH.

This may be made by soaking Shaker corn over night in luke-warm water, and also Lima or butter beans. Put over the beans the next morning, and let them cook for an hour; then drain off the water from the beans, and the water in which the corn has soaked, and put them both in a kettle, together with about half a pound of pork, cut up in small pieces; use just enough water to cook them and no more. Before serving, season with a teacup of rich cream or sweet milk. If you use milk instead of cream, put in a little butter; then salt and pepper; boil up and serve. A teaspoonful of white sugar improves it.

LIMA BEANS.

Let them stand in cold water after being shelled, about one hour, before putting on to cook. Then put them in boiling water, more than enough to cover them. When they are tender, turn off the water, add a little butter and cream or sweet milk. Season with salt and pepper, and let them simmer a moment, then serve. All shell beans may be cooked in this way.

DRIED LIMA BEANS

Should be put to soak over night in warm water, keeping them closely covered. Let them stand until three hours before dinner, and then add more water and put them on to boil, keeping them well covered with water. When nearly tender season them with

salt, and when quite soft drain the water from them, and add butter, pepper, milk or cream. Let them simmer gently a moment and serve hot.

BAKED BEANS.

Mrs. M. Hough.

Soak over night, in soft water, three pints of beans; in the morning boil them until a little soft, then rinse them in three waters. Add two tablespoonfuls of molasses, one-half a teaspoonful of soda. Scrape the rind of two pounds of pork. Cut one-half an inch apart through the rind. Place the fat part of the pork in the beans, which cover with water. If the pork is not sufficiently salt to season them, add a little. Bake in a hot oven six hours. Care must be taken that the water does not cook out of them; add if necessary.

BOSTON BAKED BEANS.

Mrs. Standart.

Soak over night one pint of beans in cold water. In the morning parboil the beans, and a piece of pork about a finger long and wide and thick. Put them into a bakingpan, and season with one tablespoon of molasses; fill up the pan with just enough water to cover the beans. Bake in a slow oven all night or all day.

GREEN PEAS.

Mrs. C. Barker.

Boil them if very young, half an hour; if full grown, about three-quarters. Drain them through a colander; turn them into a dish, with butter the size of an egg. When peas are a little old, they are improved by putting a couple of teaspoonfuls of sugar in the water they are boiled in.

BOILED GREEN CORN.

Mrs. C. B.

This should be cooked on the same day it is gathered; it loses its sweetness in a few hours. Strip off the husks; pick out all

the silk; put in boiling water, no salt; boil half an hour, fast. Serve on an open dish, covered with a napkin. Or, when cut from the cob, add plenty of butter, a little salt, and serve in a covered vegetable dish.

GREEN CORN.

Mrs. Barlow.

Cut the center of kernels through lengthwise with a sharp knife; push the inside out with the back of the knife; put over to boil with a very little water. After cooking ten minutes, add milk, salt, a very little sugar, and plenty of butter, and let boil gently for five or ten minutes more. This is very nice.

BAKED CORN.

Mrs. Standart.

Cut green corn from the ears, season it with a little butter, salt, pepper and milk, and bake for half an hour.

CORN OYSTERS.

Mrs. C. R. Messinger.

To one quart of grated corn add four eggs, and eight good sized crackers, rolled fine; a generous piece of butter, at least the size of a small egg, melted; salt and pepper to taste. Add sweet milk until about right to drop from the spoon into the saucepan. Fry in butter.

CORN OYSTERS.

Mrs. H. B. Sherman and others.

One dozen ears of corn grated; one egg; one tablespoonful of melted butter; four tablespoons of flour; one teaspoon of pepper; the same of salt; mix well together, and drop by the tablespoon into a pan containing hot butter or lard, and fry to a light brown.

CORN PATTIES.

Young Housekeeper's Guide.

Grate one dozen ears of sweet corn; beat two eggs with one tablespoonful of flour; a little salt and pepper; a tablespoonful

of milk, added slowly. When well beaten drop on a hot griddle or pan well buttered. Use half lard, or they will burn.

CUCUMBERS

Should be placed in ice water until wanted, then pare them, being careful to cut away all the green. Cut in thin slices, and put on bits of ice and cover with vinegar. Season with pepper and salt

CELERY.

This is recommended as possessing a wonderful power for soothing the nerves when in an excited condition. Wash carefully, and use the heart and finest parts for the celery glass, reserving the outer stalks for soups. Put cold water and ice in the celery glass, to crisp the stalks. For this purpose it will be well to place them in ice water before preparing for the table. This vegetable is usually served with us on the table with the first and second courses. In England it is served in the last course with bread and butter.

CAULIFLOWER.

Mrs. C. B.

Wash it clean; put in boiling water, in a wire basket; if young, twenty minutes will cook it. Try it with a fork through the center of the stalk; drain it well, and serve with drawn butter.

CABBAGE DRESSED WITH CREAM.

Miss E. Page, Paw-Paw, Mich.

Cut the cabbage as for cold slaw, and put it into cold water and stew until tender. Then drain the water off from the cabbage, and add to this a little milk or cream, butter, salt and pepper to taste. Let all simmer together, and serve.

HOT SLAW.

Mrs. John R. Osborn.

Shred the cabbage fine; melt a tablespoon of butter; throw in the cabbage, stirring through it a teaspoon of flour; heat it

thoroughly, turning it often. Have ready an egg beaten well in a pint of vinegar, with salt and pepper; pour the egg and vinegar over the cabbage; let it scald a moment, and serve. Care must be taken not to cook the cabbage but very little, as it will grow dark if cooked much.

HOT SLAW.

Mrs F. D. J.

Cut cabbage in thin slices or chop—not too fine. Put it over the fire in as little water as will cook it quite tender. When done drain it well and take into an earthen dish to season, as the vinegar which you are to add will make the cabbage dark-colored and flavored, if put in the saucepan or tin in which it is cooked. When put in the dish in which it is to be mixed add a small piece of butter, a little salt and pepper, and just a dash of sugar (for half a cabbage not a teaspoonful), be as cautious also in the use of vinegar. In most preparations of this kind vinegar is used too freely. Two tablespoonfuls will be enough for half a cabbage. If more is liked it can be added at the table. Put the cabbage on the plate in which it is to be served at the mouth of the oven to keep hot. Make a dressing of two or three raw eggs, to which you will add one teaspoonful of made mustard or Mayonaise, one teaspoonful of white sugar, one tablespoon of cream or fresh milk, and a generous piece of butter. Mix together and cook over boiling water until as thick as boiled custard. Then pour this over the cabbage, or stir it through, and keep hot until you serve. The dish may be garnished with the crisp tender heads of celery and curled parsley. In the preparation of this, the use of celery salt, to season, is an improvement.

COLD SLAW.

Mrs. John R. Osborn.

The hard-boiled yolks of two eggs; two boiled potatoes, one tablespoon of mustard, one teaspoon of sugar, two tablespoons of salad oil or melted butter, one saltspoon of salt, one pint of

vinegar. Mix well together. Have ready the cabbage, chopped fine; pour over the dressing and garnish with the whites of the eggs.

BOILED CABBAGE.

Put over a small piece of bacon or ham to boil. About one hour before dinner cut a cabbage in quarters, after trimming carefully of the poor leaves, and looking over that it is free of insects. Put the cabbage in the kettle with the ham and boil until tender, then take out carefully in the vegetable dish and serve hot.

BOILED VEGETABLES.

An old-fashioned boiled dinner is prepared by putting over to boil early in the morning a piece of corn beef. About one hour before dinner put in potatoes washed nicely with their skins on, a few turnips cut in quarters, a few carrots, and a cabbage cut in quarters added the last. It requires care in taking out the vegetables, but it can be done, putting them in separate dishes, and serving quite hot. The meat should be freshened before cooking.

BEETS.

Wash and put them on to boil. An inch of the stalk should be left on to prevent their "bleeding." The time for boiling depends on the age of the beets. When young one hour is sufficient; when older several hours are required to make them tender. When done skin them and slice them, then season with salt, pepper, a little butter and vinegar. Serve hot or cold.

SQUASHES.

Mrs. C. B.

Young squashes do not require peeling; cut them in pieces and boil in water with a little salt until tender (from half to three-quarters of an hour), drain and press until you can squeeze out no more water; then mash them with a potato-masher, add a good piece of butter, pepper and salt, keeping them hot on the stove. Serve in a covered dish.

BAKED SQUASH.

Mrs. W. H. S.

Use for this the best winter squash cut in pieces, scrape well, and then bake from one to one and-a-half hours, depending upon the thickness of the squash. Serve hot. To be eaten with salt and butter, as baked sweet potatoes, which it very much resembles.

STEWED MUSHROOMS.

Mrs. C. Barker.

Cut off that part of the stem that grows under ground, wash them carefully, and take the skin from the top. Put them into a stewpan with a little salt (no water), allow one tablespoon of butter to each quart of mushrooms, and a little cayenne pepper. Cook them quite fast for twenty minutes or half an hour. Turn them in a covered dish and serve.

FRIED MUSHROOMS.

Put in the fryingpan a little sweet oil or butter; have your mushrooms peeled and put them in the fryingpan, and heat them thoroughly with the butter. If cooked too much it toughens them. Serve on buttered toast. Season to taste. Wine or vinegar—a teaspoonful on each mushroom is considered by some an addition.

BROILED MUSHROOMS.

Put them on a plate with a little salt on them—only so much as would be used to season, and let them stand a little while; over night if for breakfast. Broil them lightly on both sides, then heat the juice which has run on the plate from them with a little butter and pepper. Pour this over the mushrooms, and serve hot.

SCALLOPED OYSTER PLANT.

Boil the oyster plant until tender, then take from the water and rub through a colander; add a little milk, salt, pepper, and butter, and put in a baking dish—it should be mixed well before

putting in; cover the top with finely grated bread crumbs and a little butter put on in spots. Place in the oven and brown.

CROQUETTES OF SALSIFY.

Prepare as above before putting in the oven to bake, and set away to get cold. Then roll in beaten egg and bread crumbs, which should be seasoned very slightly with salt and pepper; put in a fryingbasket and fry a golden brown, and serve as other croquettes.

Parsnips may be scalloped and made in croquettes, using the same recipe as for salsify.

MACARONI BAKED IN CREAM.

Mrs. C. Barker.

Break up the macaroni (half pound), and simmer it as for boiled macaroni; drain off all the water through a colander Butter a baking dish, put in the macaroni, sprinkle plentifully with salt, cover with pieces of butter, and pour over it rich cream, as much as the dish will hold; bake three-quarters of an hour. Serve in the dish you bake it in.

MACARONI.

Mrs. C. L. Young and others.

Take the quantity of macaroni you wish to use and soak in warm water about three-quarters of an hour, then pour off the water and add milk enough to cover the macaroni. Boil about ten minutes.

Place the macaroni in a dish, one layer at a time, covering each one with butter, grated cheese, and a little salt. When the dish is filled, add a little more milk—enough to prevent it from drying—and place in the oven ten or fifteen minutes, or until the macaroni is well browned.

EGG PLANT.

Mrs. S. P.

Slice the egg plant about half an inch wide, put into salt and water for about an hour, then take up and fry them in part butter and part lard.

These are nice, also, when each slice is dipped in beaten egg and bread crumbs, and then fried.

BOILED RICE.

Wash carefully the rice in a good many waters. Put over to boil. Let it cook about fifteen or twenty minutes, and then turn off the water. Pour on fresh water from the boiling tea-kettle. Season with salt, and, when nearly done, add a pint of milk and set the rice where it will steam or simmer for fifteen minutes, but not boil, keeping it closely covered. Serve with meats, or with sugar and butter stirred to a cream, flavored with nutmeg, as a dessert or for lunch.

CROQUETTES OF RICE.

Mrs. G. W. D.

Wash well half a pound of rice; put it into a stewpan with a pint and a half of milk, and a quarter of a pound of butter. Place it upon the fire and stir until boiling, then cover and simmer slowly until quite tender; add to it a quarter of a pound of sugar with the yolks of five eggs, stir them well in until the eggs thicken, but do not let it boil. Flavor with lemon. Lay out upon a dish, and when cold form into balls, or shape according to fancy. Whisk three or four eggs; dip each piece in singly and then into a dish of fine bread crumbs, smooth with a knife. Dip again into the eggs and bread crumbs, put them into a wire basket; place this in a stewpan of hot lard, fry a light color—drain. Dress upon a napkin and serve with powdered sugar sifted over them.

RICE CROQUETTES.

Aunt Sarah.

Boil a teacup of rice, putting in just a little milk before it is quite done, and a little salt. After taking from the fire, while it is hot, mix in one egg; when a little cool mould it into cakes. Dip into a beaten egg, roll in cracker crumbs, and brown on a griddle in hot butter as you would fried oysters.

RICE CAKES.

Mrs. A. E. Scott.

Moisten cold boiled rice with milk and a little melted butter to a thick, smooth paste; add salt and a very little sugar, and bind with two or three eggs; make into balls or cakes and fry in hot lard. Eat hot with meats.

FINE HOMINY.

Put one teacup of fine hominy in two quarts of cold water, when it boils up well, turn off and put on three pints of fresh water, salt it, let it boil until thick as mush, stirring it well, and then serve. It is a nice breakfast dish, eaten with butter or beefsteak gravy.

FRIED HOMINY.

Make a mush of fine white hominy; use the small-grained. Make it over night, if for breakfast, seasoning with salt, and when done, turning into shallow pans. In the morning cut off in slices, dip in beaten egg and cracker crumbs, and fry in hot butter.

HOMINY CROQUETTES.

Cook the fine-grained hominy as above until quite tender. Then set aside until cooled a little. Add a little butter, a very little milk or cream, not more than one or two tablespoonfuls, a teaspoonful of white sugar. Mix well, make into balls, dip them in beaten eggs and fine cracker crumbs, or flour, and place in wire baskets and fry, deep in hot lard, of a golden brown. As they are taken out drain them for a moment and lay them on brown paper, to absorb the grease, at the mouth of the oven. Serve immediately quite hot. Hominy croquettes cooked in the new tin steam condensers, with milk, until tender, are very fine finished as above.

CORN-MEAL MUSH.

For this purpose use the finest sweet corn-meal. Put over water sufficient for your purpose in a kettle, add some salt to the

water to season. When it boils stir in quickly with a long pudding stick your corn-meal, a handful at a time, until thick enough. Be careful not to get it too thick. Let it cook well for fifteen or twenty minutes. Much mush is spoiled by cooking too little.

FRIED MUSH.

Make as above and then pour it out in shallow pans. Make at tea time. Let it cool all night, and in the morning cut off in thin slices and fry in hot lard upon a griddle. The nicest fried mush is made from white southern corn, and is improved by dipping each piece in beaten egg before frying.

SAMP PORRIDGE.

Miss Anna C. Mott.

A bowl full of samp, put to soak over night, in the kettle in which it is to boil. Fill about two-thirds full of water, more or less, makes no matter, as it will require filling while cooking, and made thick or thin as you like it. The next morning put a bowl, two-thirds full of beans, in another kettle, and after cooking awhile change the water. When both are done mix together. To the above amount about four or five pounds of soup meat boil with the samp. The samp will require close attention and stirring from the bottom often as it sticks and burns easily. If the meat is not sufficient to season it a little salt may be added. Should there be any over from that day's dinner, the soup is just as good to warm over, and will keep in a cool place.

OATMEAL PORRIDGE.

Mrs. James Young.

For an ordinary family, take three pints of water; when boiling briskly add salt to taste, then sprinkle the meal in with one hand, and stir continually with the other until the porridge is as thick as mush.

If the meal is finely ground, it will boil enough in ten minutes;

if coarse, boil longer. Serve while hot, using one dish for porridge, and another for milk or cream.

Never mix the milk with the porridge in the same dish while eating.

Take the porridge in the spoon and dip in the milk as you eat it.

PIES.

PUFF PASTE.

Mrs. W. W. Williams.

Weigh one pound of flour, three-fourths of a pound of butter; lay a piece of ice on the butter; divide the flour in two parts; take about half of the butter and lay it in the half of the flour, and with a dinner knife chop it into the flour till it has come in contact with all the flour. Turn into this an ordinary sized tumbler or goblet of ice water, slowly, still stirring with the knife till it is moistened sufficiently to hold together; it may not require all the water. From the remaining half of the flour take a generous handful and lay on the moulding-board, covering a space as large as a dining plate; upon which turn the dough. Sprinkle flour over it and on the rolling-pin and crush out the mass lightly and quickly, about the size of a dining plate. Divide the butter which is under the ice in three parts, take one and with the knife lay it in pieces as large as a walnut over the paste—[do not spread it on, but lay it in bits]—then sprinkle flour over it and with the knife roll it over and over and fold the ends of the roll together in the center. Sprinkle over this more flour and on the pin; crush it out again, the same size as before; use the second part of the butter, folding as before; then use the third and last part; leave it in a roll without folding the ends together the last time. You will still have some of the flour left; cut off from the roll a piece about two inches thick; sprinkle the board slightly with flour and lay the piece flat on it; a trifle of flour over it, also on the pin; commence rolling from the side nearest you, straight out; then roll out sideways; never roll towards you--[if necessary at all, it should be with a *very light* stroke]—it makes the

paste tough; flour the pin often; roll as evenly as possible, until it is thin enough for the plate; throw this over your pin and lay it on the pie-plate; let it be a little larger than the plate. When the paste has been fitted to the plate, and this is the only time you must touch the paste with your hands, from first to last; press it down flat, allowing no air underneath; then fill it. Roll out the cover in the same way, and with the rolling-pin cover it. Don't strain it, but with your hands rather crowd it together, as in baking it naturally draws away from the edge of the plate, and crowding it up will allow a margin for shrinkage, and then with the pin roll right around the edge of the plate and with the knife cut it smooth; then in the cover cut some slits, and it is ready for the oven. It does not need to be baked very brown; when it is *right* it is a light color and is clear and flaky. If it is tough, or hard, it indicates too much water; if a little too rich, not quite enough. To insure success it *must* be *accurately weighed*—never *guessed at*—the water ice cold, the butter hard. This quantity will make four ordinary sized pies. When you remember that sixteen ounces make a pound, and twelve ounces three-fourths of a pound, it is easy to divide the quantity so as to get the exact proportions for one pie, and if I wish to make an open pie I always weigh just enough; it needs just water enough to hold it together, and I make it just as I do if I have the full quantity.

PIE CRUST.

Mrs. C. R. Messinger.

Three cups of flour, sifted; one cup of lard; one large teaspoonful of salt, mixed through the flour. Put the lard in the flour in small pieces with a knife. Use ice-water enough to make a soft dough, and do not put your hand into the dough until you roll out the crust for the pies.

PIE CRUST FOR ONE PIE.

One cup of flour, one-half a cup of lard, one-half a cup of very cold water.

MERINGUE PASTE.

Mrs. H. B. Sherman.

The whites of ten eggs to one pound of powdered sugar; spread over the tops of your pies; put them into the oven and brown.

MERINGUE FOR PIES.

Whip to a stiff froth the whites of eggs, allowing three eggs for a pie, sweetening with a tablespoon of powdered sugar for each egg. Flavor with rose-water, vanilla or lemon as you like.

SILVER PIE.

Mrs. M. L. Scott.

Peel and grate one large white potato into a deep plate; add the juice and grated rind of one lemon, the beaten white of one egg, one teacup of white sugar, and one teacup of cold water. Pour this into a nice undercrust and bake. When done, have ready the whites of three eggs well beaten, half a teacup of powdered sugar, a few drops of rose-water, all thoroughly beaten. Put this mixture on the top of the pie evenly and return to the oven, to stiffen a few moments. When sent to the table just cold lay a spoonful of currant jelly on the center of each piece to ornament if you wish.

GOLDEN PIE.

Mrs. M. L. Scott,

Take one lemon, grate the rind and squeeze the juice in a bowl, to which add one teacup of white sugar, one teacup of new milk one tablespoon of powdered starch, and the yolks of four eggs well beaten. Pour these ingredients into a nice paste crust to bake slowly. Beat the whites to a stiff froth, and, when the pie is just done, spread this over the top evenly and return to the oven to stiffen, not to brown.

LEMON PIE.

Mrs. D. W. Chase.

Grate the peel of two lemons, squeeze the juice into two and a half cups of sugar; four tablespoons of melted butter; the yolks

of six eggs; for three pies. For the frosting, use the whites of the eggs and twelve tablespoons of powdered sugar. Beat it until it will stand alone, cover the pie and set in the oven until the meringue is well set.

LEMON PIE.

Mrs. M. Hough.

Grated rind and juice of four lemons, three coffeecups of sugar, six eggs, one cup of milk, one-half cup butter, two tablespoonfuls of flour stirred smoothly in the milk. Stir the sugar, butter and yolks of the eggs until very light, then add the milk and flour alternately with the whites of the eggs, which must be beaten very light; lastly, add the lemon juice and bake in an undercrust—three pies. Icing must be made very thin.

LEMON PIE.

Mrs. John R. Osborn.

For one pie, take one cup of hot water, one cup of sugar, one tablespoon of butter, the juice and grated rind of one lemon, one tablespoon of corn starch. Stir thoroughly and boil until thick. Bake with a top and bottom crust, or with a meringue on the top. Some prefer flour instead of corn starch.

ORANGE PIE.

Miss Sarah Page.

To the grated rind of one-half a lemon and half the grated rind of one orange, add the juice of both the orange and the lemon. Beat to a cream three-fourths of a cup of sugar, the yolks of three eggs, and two tablespoons of butter; put this into the pie crust and bake. Beat the whites of the eggs with two tablespoons of powdered sugar. When the pies are done, cover with the meringue, and set in the oven to stiffen. Put in plain.

PIE-PLANT PIE.

Line pie plates with pastry. Cut into this small pieces an inch long, of pie plant, having skinned the stalks nicely. Grate in a little lemon peel, and squeeze in a little lemon juice. Fill the

under crust well with the pie plant, and then add sugar, allowing one cupful to each pie. Be generous in the use of sugar. Then dredge a little flour over, and cover with a crust. Be careful to have a hole in the pie crust, in the centre of the top crust. Bake in a quick oven, and when you take out dust the top with powdered sugar.

FRUIT PIES.

Use the above method for all fresh fruit pies, such as peaches, cherries, blackberries, raspberries, tender apples, etc. Flavor peach pies with two or three peach kernels, mashed to a paste. Use no flavor for blackberries and raspberries, but the sugar to season. For apples add a little butter to the sugar, and nutmeg or cinnamon, as preferred.

APPLE PIE.

Mrs. J. M. Gloyd.

Make a nice paste from Mrs. Messinger's recipe. Line a plate with it, and fill with nice tart apples cut thick, not sliced. Lay the top crust on lightly, and trim the edges neatly but do not stick them together. Bake until the apples are done, then pass a knife around the edge, between the crusts, and lift the top crust off. Season the apples with sugar, butter, a little salt, nutmeg, or any spice to taste, and replace the cover.

APPLE PIE.

Mrs. J. M. Viot.

Line a pie plate with rich pie crust. Slice tart apples very thin. Put a layer of apples, then sugar, then apples, and so on until the dish is full. Put small pieces of butter on top, with a little flour sprinkled over, and about a cup of water. Shake cinnamon or nutmeg over all, before putting on the top crust. Bake in a quick oven. Peach pie make after the same recipe. All fruit pies should be eaten the day they are baked.

MINCE MEAT.

Mrs. J. B. Monroe.

One pound (after it is boiled) of lean beef; two pounds of cored apples; one pound of currants; one pound of raisins; one and one-half pounds sugar; three-quarters of a pound of suet; two teaspoonfuls salt; one-half teaspoonful pepper; one-half ounce cinnamon, cloves, and allspice; one nutmeg; one-half pound citron; one pint of brandy; one quart of sweet cider; one cup of molasses.

MINCE PIES.

Mrs. Mary Allen.

One bowl of minced meat; two bowls of chopped apples; one pound of raisins; one pound dried currants; one quart of molasses; one pint of vinegar; one tablespoon of ground cloves, two of allspice, six of cinnamon; two nutmegs. Pour over this the reduced liquor in which the meat has boiled. There should be about a quart. Add two teaspoons of pepper, one of salt, and wine if you like.

MINCE PIES.

Mrs. J. M. Gloyd.

Take a beef's heart and tongue; boil, chop fine, and season with pepper and salt. To one bowl of meat, two bowls of chopped apples; one bowl of currants; one of raisins, and less than half a bowl of suet; a little molasses, cider, sugar, spices, brandy and citron, if you like, to your taste. Put down in a jar. This will keep all winter by pouring molasses over it. If tongue is used, less suet is needed than with heart.

BROOKLYN MINCE MEAT.

Mrs. J. S. Dickinson.

Two pounds of stoned raisins; four pounds of beef from the round, boiled tender and all gristle and fat removed and chopped fine; one-third more of chopped apples than of meat; two quarts of boiled cider; the same of sugar; one pint of brandy; one of

currant wine; four tablespoons of cinnamon; two of nutmeg; a little pepper; one pound of citron, cut thin; one pound of melted butter. Add one quart of water in which the meat was boiled; strain and pour boiling hot over the meat and the apples when chopped fine. Put this over a kettle of boiling water; when cooked a little and cool, add the other ingredients. These pies are rich, and will keep six months.

MINCE MEAT.

Mrs. C. Barker.

Twelve pounds of lean meat (beef) cooked until well done; season nicely with pepper and salt. Let it cool in the water it is boiled in, if not used the same day it is cooked. Shred and chop very fine, pick out all the strings and tough pieces. Add four pounds of suet chopped fine. Put two bowls of finely chopped apples to every one of meat. (Use pippins, a tart, juicy apple). Add ten pounds of the best raisins, stoned or chopped, eight pounds of currants washed well and dried, one and a half pounds of citron, chopped, the rind and juice of six oranges and six lemons; only use the grated rind of three oranges; six pounds of the best brown sugar; two quarts of molasses; three quarts of boiled cider, two of sweet cider, or a pint of wine; one and a half of good brandy; two heaping tablespoonfuls of ground cloves, two of allspice, four of cinnamon, one of mace, and two of nutmeg; stir the ingredients all together well, and cook slowly two hours. Pour in stone jars; let it remain uncovered until next day. This will keep until spring. If not highly seasoned enough, add to suit taste.

MINCE PIES WITHOUT MEAT.

Miss Anna C. Mott.

Seven bowls chopped apples; two of chopped raisins; one of whole raisins; one of vinegar; two of molasses; three of sugar; one and a half of boiled cider; two nutmegs, and salt and other spice to taste. Boil all together, and then make your pies when you please. It will keep good, if in a cool place, all winter.

SUMMER MINCE PIES.

Hattie Buck.

One cup of raisins; one cup of water; one cup of vinegar; one and a half cups of molasses; one cup of brown sugar; four soda crackers; spice to taste. These will make four good-sized pies.

PEACH MERINGUE PIES.

Stew canned peaches in their syrup until tender, then mash smooth. Have ready a rich puff paste in pie plates, and fill with your peaches. Scatter over sufficient sugar to sweeten, and bake until just done. Then spread over a meringue of the whites of eggs beaten to a stiff froth, allowing the whites of three eggs and a tablespoonful of powdered sugar to each egg. Beat all together until the meringue will stand alone, and put in the oven until well formed. When fresh peaches are used, crack three peach stones, and mash the kernels to a paste and stew with the peaches when preparing for baking. This improves the flavor.

APPLE MERINGUE PIES.

Apple meringue pies may be made in the same way, substituting lemon peel while stewing the apples, but which should be removed before putting the apples in the pastry. Use nutmeg or cinnamon for flavoring apple pies.

PUMPKIN PIE.

Mrs. H. M. Bacon.

To one quart of stewed and sifted pumpkin add four well-beaten eggs, two cups of sugar, one teaspoonful of salt, one tablespoonful of ginger, some nutmeg, and one quart of milk. Bake about forty minutes in deep plates lined with good, light pastry.

SQUASH PIE.

Miss C. A. Dodge.

To one quart of stewed and sifted squash, add one quart of milk, three eggs, one cup of sugar, and a teaspoon of salt; spice according to taste.

COCOANUT PIE.

Mrs. Standart.

One pint of sweet milk, three-fourths of a grated cocoanut, three eggs, leaving out the whites of two for the meringue for the top; add to the cocoanut a little salt and sugar.

COCOANUT PIE.

Mrs. H. B. Sherman.

One pound of grated cocoanut, six ounces of sugar, one-half cup of corn starch dissolved in cold water, one and a half quarts of milk; add all together, put on the stove and scald; when well scalded, take off and let it stand until cold; then add one-half a cup of brandy. Take the whites of twelve eggs, beat it to a stiff froth and add all together. Fill your pies and bake them.

After baking make a meringue paste and bake a delicate brown.

CUSTARD PIE.

Line pie plates with nice pastry. For one pie allow two or three eggs, perhaps four, according to the size of your plate. Beat the eggs lightly in a bowl with sugar, add a pinch of salt and a teaspoonful of corn starch, rubbed smoothly with milk before adding to the eggs; then add the milk and mix well together. Pour this into the crust just as they are put in the oven, filling the crust to the top. Grate a little nutmeg on top.

LEMON CUSTARD PIE.

Mrs. A. W. Barlow.

One large lemon, grated, one cup of sugar, butter the size of an egg, and the yolks of three eggs, all beaten well together; three small tablespoons of flour, one cup of milk, and the whites of the eggs beaten to a froth, and stir in just before pouring it into the crust to bake.

Cocoanut pie is much improved by adding the whites beaten before baking.

APPLE CUSTARD PIE.

Mrs. S. Chadwick.

Take five tablespoons of sour apple sauce after it is well stewed and sifted, sweeten to taste and flavor with lemon or nutmeg. Take the yolks of two eggs and beat with sugar and add to the apple, with milk according to the size of the pie, adding this just before putting the pie in the oven. Beat the whites of the eggs, and as soon as the pie is baked spread them over it; sprinkle a little white sugar on the eggs and set in the oven for five minutes.

APPLE CUSTARD PIE.

Mrs. C. L. Young.

Peel some apples; stew until soft in a very little water; rub through the colander. To each pie allow three eggs; mix the yolks with the apples; one tablespoon of water; sweeten to taste; flavor with the essence of lemon and a little nutmeg.

When the pie is baked, cover with the whites of the eggs beaten to a stiff froth, with one dessert spoonful of powdered sugar; flavor with vanilla; brown slightly; use one crust as for custard pie.

CREAM PIE.

Mrs. Dr. L. Holbrook, Chicago, Ill.

One cup of flour, one cup of sugar, three or four eggs, (the whites and yolks beaten separately and well,) half a teaspoon of soda and one of cream of tartar. Beat the eggs to a stiff froth; add the sugar, which should be of fine quality, and then the flour, sifted with the soda and cream of tartar. Pour this into four common sized pie tins and bake. It will be sufficient for two pies.

Make a nice custard with one pint of milk, three eggs and one teaspoonful of corn starch, cooking the custard in a dish placed in hot water. Before the corn starch is added it should be rubbed smoothly with milk, then add the eggs and sugar and stir all together into the hot milk. Flavor to taste, and when cold spread between two layers of the crust.

CREAM PIE.

Mrs.M. D. Carrington.

Make a nice sponge cake; bake in jelly tins.

Cream.—One and a half pints of sweet milk, one cup of sugar, one and a half tablespoonfuls of flour, three eggs; flavor with vanilla. Sugar, flour and eggs, mixed together and stirred into the milk when mostly boiling. When both are cold, split the cake and put the cream inside.

CREAM PIE.

Mrs. J. P. Jones.

One cup milk, two eggs (save the whites for frosting), tablespoon of flour, sugar to taste; flavor and boil over water; fill a crust already baked, frost and set in oven to brown.

CREAM TARTS.

Mrs. J. H. Maples.

One tumbler of water, one-fourth pound of butter, one and one-half tumblers of flour. Let the water and butter boil together; stir in the flour when boiling; set aside to cool. Then add five well-beaten eggs. Bake in patty pans fifteen minutes, in a hot oven. Make a custard of two tumblers of milk, two eggs, one-half a coffeecup of flour, one cup of sugar; flavor as you like. When the tarts are cold cut a hole in the side, and put in the custard with a teaspoon.

FRUIT TARTS.

Make a rich puff paste and line pie plates. Prepare a rich jam of cranberries or raspberries, or stewed prunes. Fill the plates with the fruit. Then cut long strips of pie crust rolled thin with a jagging iron, and lay in strips at intervals across the top of the fruit in the pie. Set in the oven to bake.

SMALL TARTS.

Make rich puff paste; roll thin and cut out round pieces with a biscuit cutter. Cut out a corresponding number of these, from

which you cut again with a cutter very much smaller. This will leave a number of round rings of pastry. Then wet the edges of each of the largest rounds of paste with your finger dipped in a little cold water, and lay on these the rings of paste. Lay these in biscuit tins and bake. When done, fill them with apple or quince jelly.

LEMON TARTLETS.

Make a pastry and line patty pans. Prepare a filling of the juice of and grated rind of two lemons, two cups of sugar, two eggs, and the crumbs of sponge cake. Mix smoothly together, and put into the pastry in the patty pans and bake. This is sufficient for twelve tarts.

TASTE WARMS.

Hattie Buck.

Make a crust just the same as you do for pie crust, only using milk instead of water; cut in any shape you please; cut open when it is baked and spread with preserved raspberries, strawberries, or any fruit you like between; to be eaten warm.

PUDDINGS.

SUET PUDDING.

Mrs. J. C. B.

Two cups of suet, four and a little more of flour, one pint of milk, two eggs, one cup of molasses, one of raisins, a small teaspoon of soda, a large one of cream of tartar, a little salt, cloves, and extra flour for the fruit.

SUET PUDDING.

Mrs. W. W. Williams.

One cup of chopped suet, one of stoned raisins, one of sweet milk, four cups of flour, one of molasses, one tablespoonful of cinnamon and cloves each, one tablespoonful of baking powder, one teaspoon of salt. Steam three hours.

SUET PUDDING.

Mrs. A. L. Backus; Mrs. C. L. Young.

One cup of chopped suet, one of chopped raisins, one of molasses, and one of milk, one teaspoon of soda. Stir in flour, to make it as thick as pound cake, and steam three hours, keeping the water boiling constantly.

SAUCE FOR SUET PUDDING.

One cup of sugar, one-half a cup of butter, mix well, and add one egg, two tablespoonfuls of flour and nutmeg. Heat one-half a cup of wine, and one-half a cup of water; add the mixture, and stir until it boils.

REVERE PUDDING.

Mrs. B. D. Harris, Brattleboro.

One cup of molasses, one cup of sweet milk, half a cup of suet or butter, one small teaspoon of soda, dissolved in the milk, half a teaspoon of cloves, half a teaspoon of cinnamon, salt, flour to thicken like cake. Put it into your pudding-dish, and set into the steamer; and, if you wish a perfectly delicious pudding, do not let the water under it stop boiling for three hours. I do not use fruit in this pudding; but, if it is desired, one cup of raisins or currants may be added. Any sauce may be used, but I prefer butter and sugar rubbed to a cream, flavored with a half glass of wine.

ENGLISH PLUM PUDDING.

Mrs. H. B. Sherman.

One pound of currants, one pound of raisins (stoned), one-fourth of citron, one pound of bread crumbs, three-fourths of suet, one-half of sweet almonds, one cup of sugar, one teaspoon of soda. Put the fruit with flour and mix thoroughly, add eight eggs, one half a pint of milk, one gill of brandy. Put the whites of the eggs in last. Boil four or five hours. Serve with wine sauce. You must prepare it the night before, in order to have it in time for dinner.

ENGLISH PLUM PUDDING.

One pound of raisins and currants, half a pound of citron and sugar, suet, one small nutmeg, trifle of salt, eight eggs, fivepenny loaf of baker's bread. Beat eggs and sugar together. Add the suet chopped fine. This recipe can be divided into four parts, and boiled separately in a small tin kettle or mould for two hours.

ENGLISH PLUM PUDDING.

Mrs. M. D. Carrington.

One pound of raisins (seeded), one of currants, one of suet, chopped fine, one of sugar, one-half an ounce of cinnamon, one nutmeg or mace, one pint of milk, the same of flour, use a little

more flour to dredge the fruit, adding grated orange and lemon-peel, if liked. Boil four hours. When turned out, stick the sides and tops with blanched almonds, and citron sliced.

ENGLISH PLUM PUDDING.

Mrs. Erle Hamilton.

Two pounds of bread crumbs scalded with milk, two pounds of raisins (stoned), one of currants, one-half a pound of sugar, the same of suet, one ounce of candied lemon-peel, one grated nutmeg, a little salt, three chopped lemons, three eggs and one ounce of chopped almonds, two wineglasses of brandy, and flour enough to make a stiff batter. Boil four hours. Serve hot with a brandy sauce.

POOR MAN'S PLUM PUDDING.

Mrs. E. Jackson and Mrs. Dr. Cochran.

One cup of molasses, one of sweet milk, half a cup of melted butter, one teaspoon of soda, one pound of chopped raisins, add a little salt, nutmeg, and cloves or cinnamon; add sufficient flour to make it the consistency of pound cake. Boil three or four hours. Cold or hot sauce.

POOR MAN'S PUDDING.

Mrs. O. W. Vallette.

One quart of milk, one-half a cup of rice, piece of butter the size of an egg, one-half a cup of sugar, salt, nutmeg, raisins. Bake two hours in a slow oven; stir frequently while baking.

PLUM PUDDING.

Mrs. Fred. Eaton.

Ten crackers, soaked over night in three pints of milk. In the morning add one pint of milk, five eggs, one pint of raisins, one cup of sugar, a little salt and nutmeg. Stir once or twice while baking. Should bake four or five hours.

SAUCE.—To one half a cup of butter, add one cup of sugar: stir to a cream and pour over one glass of wine.

SODA CRACKER PUDDING.

Miss Lottie Osborn.

Seven soda crackers buttered and soaked over night in one quart of milk, one teaspoonful of cloves and cinnamon, one teacup of raisins, a little sugar and three eggs, leaving out the whites of two. Bake half an hour.

SAUCE.—The whites of the eggs beaten to a stiff froth, with three tablespoons of sugar; flavor to taste.

HUNTER'S PUDDING.

Mrs. H. B. Sherman.

One pound of flour, one pint of milk, six eggs; beat the eggs mixed with the milk and make a batter of the above; add one cup of dried currants, one cup of sugar, one pound of chopped suet, one teaspoon of soda, two of cream of tartar, the rind of one lemon cut fine. Boil in a cloth, or steam in a small tin pan. Serve with wine sauce.

MAMIE BAILEY'S COTTAGE PUDDING.

One cup of sugar, one egg, one cup of sweet milk, three tablespoons of melted butter, one tablespoonful of baking powder; stir to a thick batter. Bake for half an hour. To be eaten with sauce, warm.

BATTER PUDDING.

Mrs. John Milburn.

Four eggs, one pint of milk, ten tablespoons of flour. Bake twenty minutes in a quick oven. Add fruit if you like. To be eaten with wine sauce.

AMHERST PUDDING.

Mrs. Joseph K. Secor.

One-half cup of sour milk; three cups of flour; one cup of chopped suet; one of molasses; one teaspoon of salt; one of soda. Boil four hours, or steam in less time.

HASTY PUDDING.

Mrs. E. C. Shaw.

One pint of milk; four eggs; whites and yolks beaten separately; two even cups of flour; one teaspoon of salt; one pinch of soda. Bake in a pudding dish, three-fourths of an hour. Eat with a rich sauce, and as soon as done.

DANDY PUDDING.

Mrs. W. A. Reed.

One quart of milk; two tablespoons of flour; the yolks of four eggs, beaten well and mixed with the milk. Bake in a pudding dish, and when nearly baked, spread over a layer of jam, and a layer of frosting made from three whites of eggs and four tablespoonfuls of powdered sugar; return to the oven to brown.

AMBER PUDDING.

Miss L. E. Sizer.

One pound of sugar; one-fourth of a pound of butter; nine eggs; two lemons, the grated peels and the juice. Bake in an under crust for half an hour.

PUFF PUDDING.

Mrs. W. W. Williams.

Three eggs, beaten together lightly; one pint of flour; one pint of milk; pinch of salt. Bake half or three-quarters of an hour. This, steamed, is very nice.

FLOATING PUDDING.

Mrs. F. R. Stebbins.

Scald one quart of milk; beat three eggs with three tablespoons of flour, and a little cold milk. Stir the eggs and flour into the milk while boiling. Cook from five to ten minutes. Pour into the dish in which it is to be served. Slice one large or two small lemons *very thin;* spread over the top, and sprinkle over one cup of white *sugar*. Make early in the morning; serve cold.

SUNDERLAND PUDDING.

Mrs Standart.

Six eggs, whites and yolks beaten separately; three tablespoons of flour; one pint of milk; add the whites the last thing. Bake twenty or thirty minutes.

DELMONICO PUDDING.

Mrs J. M. Gloyd.

Three tablespoons of Maizena or corn starch; one quart of milk; five eggs, the yolks beaten with six tablespoons of sugar; flavor with twenty drops of vanilla. Mix the Maizena with a little cold milk, and stir into the milk just before it boils; then stir in the yolks and sugar. Beat the whites to a stiff froth, with three tablespoons of sugar and five drops of vanilla. Set the pudding in the oven a few moments to harden, then spread on the frosting, and set in the oven to brown slightly. Is best when eaten ice cold. This is very nice with a spoonful of chocolate added to the frosting.

CENTENNIAL PUDDING.

Mrs. Mitchell, Cincinnati.

One quart of milk; put it on to boil; add a little salt to the milk, and a small piece of butter. Mix two tablespoonfuls of corn starch with a little cold milk. Beat four or more eggs, the whites and yolks separately; add sugar and flavoring to taste, and put the yolks with the milk, stirring all the time until quite thick. Drop the whites of the eggs on top of the custard when in the dish, and put in the oven until a light brown. To be eaten cold.

QUEEN'S PUDDING.

Mrs. Dr. Bergen.

One pint of bread crumbs; one quart of milk; one cup of sugar; the yolks of four eggs beaten; a piece of butter the size of an egg; the grated rind of a lemon. Bake until done. Whip the whites of the eggs, and add one cup of sugar and the juice of the lemon. Spread over the pudding a layer of sweetmeats or

jelly of any kind that may be preferred, and put over it the whites of the eggs. Replace in the oven a few moments until a light brown.

PICCOLIMINI PUDDING.

Mrs. B. B. Barney.

One quart of milk; scald this in the pan in which it is to be baked. Add to the milk one pint of bread crumbs, one cup of sugar, the yolks of four eggs well beaten, and the grated rind of one lemon, with butter the size of an egg. Bake this from one-half to three-quarters of an hour. Whip the whites of the eggs stiff, and add one teacup of sugar and the juice of one lemon. When the pudding is baked, spread over it a layer of jelly and cover with the icing and bake lightly. Eat cold with cream.

BREAD AND BUTTER PUDDING.

Mrs. Sarah Bissell.

A layer of sliced sour apples, a little nutmeg and sugar, and a layer of dried bread, buttered. Another layer of apples, sugar and nutmeg as before, and so continue until you have filled your dish, the first and last layers being apples; add one cup of water, or sufficient to wet the bread. Bake one hour in a moderate oven. Eat without sauce. Any other tart fruit will do as well, but if juicy, but little water will be needed.

BROWN BREAD PUDDING.

Mrs. J. B. Battelle.

One and a half pints of brown bread crumbs, stale, coarsely grated; soak in water enough nearly to cover them; one cup of raisins, stoned; one teaspoon of cinnamon; one and a half teaspoons of ground cloves; one-half of nutmeg; one egg beaten whole, and one-half pint of milk. Sweeten quite sweet, with table syrup or brown sugar. Pour it into a pudding dish, and bake one and a half hours. With or without sauce, hot or cold.

BAKED INDIAN PUDDING.

Mrs. S. E. Cummings.

Take one quart of milk; dip out a teacupful and scald the rest; stir four tablespoons of sifted meal in the hot milk; add a teaspoon of salt and a little ginger; two tablespoons of sugar, half a cup of molasses, and lastly the cup of cold milk. Bake two hours. Serve with butter and sugar, or wine sauce.

A cup of chopped sweet apples, or nearly sweet, baked with it, are very nice.

INDIAN PUDDING.

Mrs. A. L. Backus.

One quart of milk; one teacup of flour; one teacup of corn meal; one teacup of sugar; one teacup of molasses; one teacup of chopped suet or butter; one teaspoon of salt and one of cinnamon; two eggs. Put nearly all the milk over a kettle of water to boil. Stir the flour and meal with the rest of the milk, and stir with the boiling milk. When thick, take from the fire, and add the sugar, molasses, suet, salt, cinnamon and eggs. If too thick, add a little more milk. Bake slowly two hours. To be eaten hot, with butter, if necessary.

SWEET CORN PUDDING.

Miss L. E. Sizer.

To twelve ears of grated corn put one pint and a half of milk; four well-beaten eggs; one teacup and a half of sugar, and a little salt; mix the above and bake it three hours in a buttered dish. In a shallow dish it will not require to be baked so long.

FARINA PUDDING.

One quart of boiling milk, salted; four tablespoons of farina stirred in until it thickens; add a small piece of butter, and a little sugar; stir in the yolks of four eggs, and then the beaten whites. Flavor and eat cold, with a white sugar syrup.

RICE PUDDING.

Mrs. Joseph K. Secor.

A very small teacup of rice; a saltspoon of salt, and sugar to taste. Put the rice into two quarts of sweet milk, and bake in a slow oven three hours. This is a very delicate pudding, and may be eaten by invalids when they may not indulge in richer food.

LEMON RICE PUDDING.

Miss D. E. Niles.

One teacup of boiled rice; one pint of milk; four eggs; one lemon; one and a half cups of sugar; mix the rice with the yolks of the eggs, the milk, rind of the lemon, and one-half cup of the sugar. Bake in a moderate oven. Immediately when done spread over a meringue paste of whites of the eggs, the juice of the lemon, cup of sugar, and brown.

APPLE SAGO PUDDING.

Mrs. C. W. R.

One teacup of sago and a little salt, soaked in three pints of water until soft; pare and core several apples and lay them in a deep dish; put one cup of sugar in the sago, and pour on the apples. Bake one hour. Serve with a sauce of butter and sugar, stirred.

COCOANUT PUDDING.

Two quarts of rich milk; six eggs; one grated cocoanut; one quarter of a pound of butter; one quarter of a pound of sugar; mix all together, leaving out the whites of the eggs. Make a meringue of the whites, and spread over the pudding when baked; set again in the oven for a few moments to brown. Bake the pudding about as long as custard, no longer.

BIRD'S NEST PUDDING.

Mrs. J. W. S.

A small teacup of tapioca; soak in water for several hours. Fill the bottom of a baking dish with tart apples, peeled and

cored. Sprinkle on each a little salt, a small piece of butter in each core, and sugar over all. Put a little water in the dish, cover the dish and set in the oven. Pour two small cups of water on the tapioca, and add one teaspoonful of salt; set it on the fire and let it come to a boil; keep it warm until the apples in the oven are about half done. Then take out the baking dish and pour over the apples the tapioca; set back in the oven and bake until the apples are done. Serve with a hard sauce flavored with vanilla, with a sprinkle of nutmeg.

TAPIOCA PUDDING.

Miss May Norton.

To one quart of warm milk, put eight tablespoons of tapioca; let it soak until it softens, then stir it up and put to it a couple of tablespoonfuls of melted butter, four beaten eggs, and cinnamon and mace to the taste. Mix four tablespoonfuls of white powdered sugar with a wineglass of wine, and stir it into the rest of the ingredients. Turn the whole into a pudding dish, and bake in a quick oven. Serve with a wine or brandy sauce.

TAPIOCA PUDDING.

Mrs. L Crafts.

Soak three tablespoons of tapioca over night; put this into a quart of boiling milk. Beat the yolks of four eggs and one cup of sugar. Stir this into the pudding and let it boil ten or fifteen minutes. Five minutes before it is done flavor with vanilla.

Beat the whites to a stiff froth, add one cup of sugar, spread this over the pudding, and bake it five minutes.

SNOW PUDDING.

Mrs. L. Crafts.

One-half a box of gelatine in a pint of boiling water; when dissolved and nearly cold, beat for half an hour with the whites of four eggs; two cups of sugar; the juice of two lemons; make a custard of the yolks and pour over it; add the grated rinds of the two lemons to the custard.

BEVERLY SNOW.

Mrs. W. H. S.

One-quarter pound box of gelatine, wet with a little cold water; pour three pints of boiling water over the gelatine; add one cup of sugar, the juice of one lemon, and one cup of wine. Strain and set away to cool. When stiff, stir in the whites of three eggs well beaten. Pour in a mould to cool. For the custard, stir the yolks of the eggs in three cups of milk; cook and flavor with vanilla, and add a little sugar and pour over it.

SOUFFLE.

Mrs. J. M. Brown.—Mrs. C. R. Messinger.

Six tablespoons of butter, four of flour, and two glasses of milk; melt the butter, add the flour, and then the milk, and boil until thick as custard. Take it from the fire and add four tablespoons of sugar and the yolks of eight eggs. Set it away to cool. When you are ready to bake it, add the whites of the eggs, well beaten; stir in lightly and then bake it from thirty to forty minutes. Serve with a butter and sugar sauce; flavor with lemon.

SOUFFLE PUDDING.

Mrs. M. Johnson, Marietta, O.

Boil a quarter of a pound of butter in a saucepan with two tablespoons of flour; stirring all the time. Add one tumblerful of sweet milk, and stir till the thickness of starch. Take from the fire and add quickly the *unbeaten* yolks of four eggs. Just before dinner add the whites, beaten to stiff froth, and two tablespoons of white sugar. Flavor to taste. Bake twenty minutes, and eat with hot or cold sauce.

ORANGE SOUFFLE.

Mary R. Pomeroy.

One quart of milk, eight eggs (leaving out the whites of five). Sweeten and make a boiled custard; cut in small pieces four large oranges, sprinkle them with pulverized sugar, and put them

into the custard. Put over the top the beaten whites of the eggs, with two cups of sugar. Brown slightly and cool.

PINE-APPLE CREAM.—A PUDDING.

Mrs. Mitchell, Cincinnati.

One pound of grated pine-apple, one pound of sugar, one-half pound of butter. Rub butter and sugar to a cream; stir in the pine-apple, adding a cup of rich milk, and three eggs well beaten. Put this in your baking dish, which may be lined or not with a crust, as you prefer.

CAKE PUDDING.

Miss Eliza Fitch.

Take pieces of stale cake, spread them with currant jelly. Blanch and split twelve dozen almonds and stick them in the cake; lay the cake in a dish and turn over it a soft custard.

SPONGE CAKE PUDDING.

Mrs. J. C. B.

Five eggs beaten separately, two cups of sugar, one cup of sweet milk, one teaspoon of soda, two of cream of tartar, three and a half cups of flour. To be eaten warm with lemon sauce.

SAUCE.—Two cups of sugar, one cup of butter; rubbed together; grated rind and juice of a lemon beaten to a cream, and boiling water poured on until thick enough.

PORCUPINES.

Mrs. W. H. H. Smith.

Buy or make little round sponge cakes. Blanch one-fourth of a pound of almonds, skin and split them; stick them in the top of the cakes and lay them on a platter. They may or may not be dipped in wine. Pour over them a fine cold boiled custard flavored with vanilla. If you have an abundance of almonds blanch and rub them to a smooth paste, adding them to the custard. Serve cold one sponge cake to each person.

ALMOND CUSTARD PUDDING.

Mrs. C.

Stick a half loaf of sponge cake, full of blanched almonds. Pour over it a glass of wine, and a custard made of a quart of milk and four eggs; flavored and sweetened to taste.

ALMOND PUDDING.

Mrs. Dr. Coldham.

Take one-half a pound of shelled sweet almonds, and three ounces of shelled bitter almonds; scald and peel them and then pound them to a smooth paste free from the smallest lumps. It is better to prepare them the day before you make your pudding. Stir to a cream one-half a pound of powdered white sugar, and half a pound of sweet fresh butter; beat to a stiff froth the whites of twelve eggs (you can preserve the yolks for other purposes), and stir alternately into the butter and sugar the pounded almonds and the beaten whites of the eggs. When the whole is well mixed put into a buttered dish, and lay puff paste around the edge. Bake it one half an hour, and grate sugar over it.

APPLE ISLAND.

Mrs. M. D. Carrington.

Stew apples enough to make one quart when done, strain through a sieve, sweeten and flavor with grated lemon. Beat the white of six eggs to a stiff froth, and stir into the apple slowly just before serving. The apples must be stewed in as little water as possible—not very juicy apples should be chosen. Serve with a rich custard or imperial cream.

APPLE MERINGUE.

Mary R. Pomeroy.

Sponge cake sliced and moistened with wine. Hot strained apple, with the whites of two eggs beaten and stirred in. Brown and eat with cream.

FLUMMERY.

Hattie Buck.

Cut a sponge cake in thin slices, soak them in wine, and line with them a deep dish. Make a rich custard and pour over it. When cold frost, and then lay around on the top pieces of firm jelly. This makes a very ornamental dish.

LEMON PUFFS.

Mrs. A. L. Backus.

One quart of milk, yolks of six eggs, two cups of sugar, two tablespoons of flour, three lemons; beat the yolks of the eggs, flour, sugar, and grated rind of the lemon together thoroughly, then add the lemon-juice, and, when ready to bake, add the milk.

Beat the whites to a froth, add a teacup of sugar and flavor. When the custard is baked spread over the icing, and let it brown slowly in the oven. To be eaten as soon as cold.

LEMON PUDDING.

Mrs. W. A. Reed.

One quart of milk, one pint of bread crumbs, yolks of four eggs, juice and grated rind of two lemons, butter the size of a hickory nut. Bake half an hour.

The whites of the eggs are to be beaten with one-half a cup of powdered sugar, to be spread over the top of the pudding when it is baked, and returned to the oven to brown.

LEMON PUDDING.

Mrs. Standart.

Grate two large lemons. To three-quarters of a pound of butter, add one of sugar and eight eggs; leave out half of the whites; bake without a paste; use the rest of the whites for meringue.

ORANGE PUDDING.

Mrs. M. Johnson, Marietta.

Five oranges cut up and laid nicely in a dish with one coffee-cup of sugar poured over them. Let one pint of milk get boiling

hot, stir in the yolks of three eggs and one tablespoon of corn starch. When thick, pour over the oranges. Beat the whites with one tablespoonful of sugar spread over the pudding, and brown in the oven. Eaten cold.

ORANGE PUDDING.

Mrs. L. Trepanier.

Soak the crumbs of a roll in milk; let it drain in a colander for half an hour; break it with a spoon in a basin; add two ounces of sugar, one ounce of butter warmed, the yolks of four eggs, the juice of four oranges, the grated rind of one, and the whites of four eggs beaten not too stiffly on a plate with a knife, and bake in a buttered dish in a quick oven. The pudding will be equally good boiled in a mould for an hour and a half, and serve with a sweet sauce.

ENGLISH FIG PUDDING.

Mrs. J. K. Secor.

One-half pound figs, cut up in small bits, one-half pound suet, one-half pound moist sugar, one-half pound flour, four eggs beat very light, two tablespoons molasses. Flavor with either orange or lemon—orange rather preferable. Eaten with hot sauce. Boiled from three to four hours. This can be divided in two puddings.

FIG PUDDING.

Mrs. J. B. Battelle.

One-half pound of best figs, washed and chopped; two cups of grated bread crumbs; one cup of sweet milk; two eggs; one-half a cup of sweet cream or butter. Mix bread and cream, add figs, and lastly milk and eggs. Steam or bake. Serve with or withuot sauce.

PEACH OR APPLE PUDDING.

Mrs. Joseph. K. Secor.

Butter a common baking tin, such as you use for pies; pare and slice peaches sufficient to fill the dish. Make a batter by measuring ten tablespoonfuls of flour; add a little salt, one pint of milk, two eggs; beat the whites and put in the last thing; use either

sweet or sour milk. Bake from one-half to three-quarters of an hour. To be served with sauce or butter and sugar.

NEW ENGLAND APPLE PUDDING.

Mrs. Geo. E. Pomeroy.

Stew nice tart apples and strain through a colander. Take one quart and, while hot, stir into it one-half a cup of butter; two cups of sugar; four or five well-beaten eggs, reserving whites for the top; flavor with a lemon, and bake in deep plates. A cup of sweet cream is an improvement, if you have it. If desired, put on a meringue to finish.

MARLBOROUGH PUDDING.

Mrs. Standart.

Twenty-four tablespoons of stewed apples, eight tablespoons of wine, six of melted butter, twenty-four of sugar, four beaten eggs, one cup of cream; spice to taste; the rind of a lemon or orange grated. Put in a rich paste in a deep dish. Bake one and a quarter hours. Very good without paste, flavored with nutmeg and essence of lemon.

STEAMED FRUIT PUDDING.

Mrs. A. L. Scott.

Two teacups of sour milk, one cup of sugar, one-half a cup of butter, one teaspoonful of soda, salt and flour to make it stiff as cake; berries, cherries, or any fruit you like; dredge well with flour before you put them in. Put the pudding in a buttered mould and steam one hour. Serve with wine sauce.

STEAMED BLUEBERRY PUDDING.

Mrs. F. R. Stebbins, Adrian.

One and a half cups of sugar, one and a half of milk, two eggs, four cups of flour, a piece of butter the size of a walnut, two teaspoons of cream of tartar, one of soda, a little salt, and as many berries as you wish. Steam one hour.

ROLY-POLY PUDDING.

Make a light biscuit dough; roll it out and put over it seeded cherries, or raspberries, whortleberries, or any fruit you prefer; roll it up and fold the edges so as to prevent the juices from running out; wring a cloth out of hot water; dredge it with flour, and put in your pudding and in the water to boil. The water must be boiling when the pudding is put in, and kept boiling constantly while cooking; an hour and a half will be sufficient. Serve with pudding sauce. This pudding, we think, is better steamed than when boiled.

WHORTLEBERRY PUDDING.

Mrs. J. M. Gloyd and others.

One quart of berries, one pint of molasses, one tablespoon of salt, one of soda, flour so that the spoon will stand up in the batter. Boil three hours, and eat with butter and syrup.

FRUIT DUMPLINGS.

Make a nice biscuit crust with one coffeecup of flour, two spoonfuls of baking powder, and a piece of butter the size of a walnut. Mix quickly together, with just enough milk to make a soft dough. Put into a round earthen dish, or a bright new two-quart basin (tin), either raspberries, peaches, or apples, as the season may be, and fill the dish two-thirds full of fruit. Put over them a cup of sugar; if peaches or apples, a cup of water; if raspberries not quite so much, and a very little butter. Cover this with a thick crust of dough; turn over this another tin two-quart basin, just the size of your dish, and cover closely; set on the top a flat-iron or some weight, and put your dish on the stove to cook. As the fruit is stewed, if the dish is closely covered the crust will steam done. A flat cover will not allow the dough to rise, which will be very light and fill nearly one-half of the upper tin. Serve with sweetened cream, or with any rich sauce you may prefer, which is suitable with the fruit you use.

BAKED APPLE DUMPLING.

Mrs. J. M. Viot.

Pare and core fine tart apples, make a plain pie crust, roll it, and cut in as many pieces as you want dumplings; lay an apple on each piece of crust, fill the core with sugar, and grate nutmeg or cinnamon over; bring the corners up over the top of the apple and close it; butter well a deep baking dish; lay the apples in as close as possible; stir to a cream one cup of butter and two of white sugar; put this over the top of the dumpling; pour cold water round them (to keep from sticking) and bake nearly two hours (slowly). These will need no other sauce than that in which they are baked. Serve in the baking dish.

SAUCES FOR PUDDINGS.

FAIRY BUTTER.

From "In the Kitchen."

Cream four ounces of butter thoroughly, and add five ounces of sugar gradually, beating hard and fast until it is so light that a million fairies may nestle in its cells. Add the grated rind and juice of half a lemon, and beat three minutes more. To be served *piled* as it falls from the spoon—not smoothed, for all the world, for that would seal the hiding places.

FOAM SAUCE.

Mrs. M. D. Carrington.

One cup of butter, two of sugar; beat to a cream. Add two tablespoons of brandy, and flavor to taste. Pour half a pint of boiling water on the butter and sugar just before sending to the table.

CREAM SAUCE.

One pint of cream, three ounces of sugar, and half a small nutmeg grated. Beat together until very light.

STRAWBERRY PUDDING SAUCE.

Mrs. John R. Osborn.

One cup of white sugar, and half a cup of butter, stirred to a cream; add a coffeecup of strawberries.

LEMON SAUCE.

S. T.

One cup of sugar, the grated rind and juice of half a lemon, half a cup of butter, and one cup of water. Put it over to simmer and mix in smoothly one teaspoonful of corn starch or flour. Do not let it boil.

EGG SAUCE.

Mrs. F. R. Stebbins.

One egg, beaten with three large tablespoons of sugar. Just before sending to table, pour over one cup of hot water, adding a piece of butter the size of an egg, a teaspoon of lemon or wine. This sauce must be beaten very light before pouring over the hot water.

MAPLE-SUGAR SAUCE.

One half a pound of maple sugar, a small piece of butter, and a wineglass of hot water. Break the sugar very small, dissolve in the water, let it simmer a moment, skimming clear, then add the butter, and serve in a sauce boat.

VINEGAR SAUCE.

Mrs. Barlow.

One cup of sugar, one-third of a cup of butter, rubbed to cream. Just before serving add one cup of boiling water, two teaspoons of vanilla, one tablespoon of vinegar. Much depends upon the rubbing of the butter and sugar together; it must be very light, or it will not be nice.

PUDDING SAUCE.

Mrs. J. K. Secor.

Two cups of sugar, one half a cup of currant juice, one tablespoon of butter.

PUDDING SAUCE.

Mrs. H. B. Sherman.

To three large tablespoons of sugar add one of butter and one of flour. Beat to a cream; add the white of one egg beaten to

a froth. Pour into a dish half a cup, or more, if necessary, of boiling water, stirring very fast; add wine or brandy for flavoring.

SAUCE FOR COTTAGE PUDDING.

Mrs. C. W. R.

Rub to a cream two coffeecups of white sugar, and three-fourths of a cup of butter, then add with a teaspoon one cup of wine and one teaspoon of brandy. When well mixed, just before serving, float the dish in a kettle of boiling water until well heated.

It is like a cream when done. Do not stir it.

CUSTARDS AND CREAMS.

General Rules.

A GOOD rule for custards is five eggs for a quart of milk, and a tablespoonful of sugar to each egg. Creams and custards that are to be frozen, must have at least one-third more sugar than those which are not to be frozen. Always boil milk and custard in a vessel set within another containing hot water. Of vanilla for flavor, allow one teaspoonful to a pint of milk. Put in flavors when cool.

BOILED CUSTARD.

Heat one quart of milk almost to boiling; beat the yolks of five eggs light, and stir in six tablespoonfuls of sugar; then add this slowly to the hot milk, stirring all the while. Beat the whites of the eggs stiff, and stir in. Season with vanilla and pour into glass cups. Set away on ice to cool. Whip the whites of two eggs with sugar to a stiff meringue, and before sending to the table, heap a tablespoonful on each custard, with jelly or some fine preserve on the top.

CUP CUSTARDS.

Beat six eggs, whites and yolks together, not too much, but sufficient to break well. Then add to the eggs six tablespoonfuls of sugar. Mix this with one quart of milk, and vanilla for flavor, one or two teaspoonfuls, as preferred. Pour into cups, and set them into a pan of boiling water, not so deep that it will bubble over the top. Watch carefully, and when the custard is well formed, take the cups out immediately and set them in cold

water, so that they will not cook in the cups and whey. Cup custards are very nice when baked in the oven. For many purposes nutmeg should be used for flavor, especially with baked custards.

ALMOND CUSTARD.

Mrs. J.

Put in a saucepan over the fire, one pint of fresh milk, one cup of white sugar, and one-fourth of a pound of almonds blanched and pounded. Stir in the yolks of four eggs until it is thick as cream, and then pour into a deep dish. Beat the whites to a stiff froth, with four tablespoons of sugar and a little wine and brandy, and put it on the custard.

LEMON CUSTARD.

Mrs. E. M., Household Treasure.

One large lemon; two cups of sugar; two of water; one-half of butter; one tablespoon of flour; three eggs, beat separately; add the whites last.

PIE-PLANT CUSTARD.

Mrs. M. D. Carrington.

Stew pie-plant in just sufficient water to cook it. To one cup of this, use one cup of sugar, and whip it well; add half a tablespoon of flour and two eggs. Bake with an undercrust like a meringue tart; add a small lump of butter the size of a hickory nut.

FLOATING ISLAND—No. 1.

Put over one quart of milk to heat; when just ready to boil, stir in the yolks of five eggs, well beaten. Before, however, these are added, sweeten the milk to taste, and add a pinch of salt. Flavor with vanilla or almonds. When done and while hot, stir in a little of the whites, beaten to a stiff froth. Put in the glass dish and heap on the beaten whites in spoonfuls, in peaks or uneven surfaces.

FLOATING ISLAND—No. 2.

From "In the Kitchen."

One tumbler of currant jelly, one pint of powdered sugar, and the whites of five eggs. Beat the whites of the eggs very stiff, before putting in the jelly; then beat well. Add the sugar gradually, and beat it perfectly stiff. Chill it thoroughly on the ice. Serve in a glass dish, half filled with cold milk. Cover with the island standing in peaks. To be eaten with cream.

FLOATING ISLAND OF FRESH RASPBERRIES—No. 3.

Crush a pint of very ripe red raspberries with a gill of sugar; beat the whites of four eggs to a stiff froth, and add gradually a gill of powdered sugar. Press the raspberries through a fine strainer to avoid the seeds, and by degrees beat in the juice with the eggs and sugar, until so stiff that it stands in peaks.

WHIPPED CREAM.

Mix with one pint of cream ten tablespoonfuls of fine white sugar and eight tablespoonfuls of wine. Churn with a whip churn, and as the froth rises take off into the dish in which it is to be served, until the dish is heaping full. Ornament the top with macaroons or kisses.

FINE WHIPS.

Mrs. F. R. Stebbins

One pint of cream; sifted white sugar to taste; one-half a tumbler of wine; the grated rind and juice of one lemon; beat all to a stiff froth.

COLD CREAM.

Mrs. A. Reed, Jacksonville Florida.

The whites of six eggs beat to a stiff froth; one pint of thick cream, sweetened to taste, and flavored with essence of lemon. When ready to put on the table, mix the ingredients and put into glasses.

FROZEN CREAM.

Beat three cups of sweet cream on ice until it is frosted. Grate finely the rind of an orange and four ounces of macaroons; add the juice of two oranges, and one cup of pulverized sugar. Freeze like ice cream, and afterward put in moulds.

ICE CREAM.

Mrs. W. A. Reed.

Two quarts of milk; one pint of cream; one-fourth of a box of Cox's gelatine; five eggs; two cups of sugar, or three, if you like; cook over night, and whip the cream, and add in the morning flavor to taste.

ICE CREAM.

Florence Smith.

One quart of cream; one quart of *new* milk, with whites of six eggs and one pound of granulated sugar. Whip the cream to a froth, then add the milk and beaten whites of the eggs. Flavor with vanilla, and freeze.

PINE-APPLE CREAM.

Pare a fine, juicy pine-apple, and cut it fine; lay it in a bowl covered with sugar; when the sugar has dissolved put the juice into a quart of rich cream; add two cups of powdered sugar, and freeze.

STRAWBERRY CREAM.

Mash a quart of strawberries and strain through a sieve; add half a pound of sugar, a quart of rich cream, and freeze.

FRUIT CREAM.

From "In the Kitchen."

Make a rich cream blanc mange, and pour over any kind of preserved fruits in a glass dish. Set in a very cold place to chill.

TUTTI FRUTTI.

From "In the Kitchen."

A rich vanilla cream with candied cherries, raisins, currants and citron. The fruit must be added when the cream is nearly frozen.

PISTACHE CREAM.

Pour boiling water over pistache nuts, let them stand a few moments, drain, and cover again with boiling water. Slip off the skins, which will come off easily; pound them to a paste, and mix with prepared cream.

ALMOND CREAM.

From "In the Kitchen."

Cover one ounce of isinglass with cold water, and soak two hours. Blanch three ounces of sweet almonds, and a quarter of an ounce of bitter almonds, and pound them to a smooth paste, adding a few drops of milk now and then to prevent their oiling. Put one pint of milk over boiling water, with a small bit of lemon peel, and let it scald for ten minutes. Beat the yolks of two eggs and pour the hot milk on them; add the almonds, and rub and press the whole through a sieve. Then add five ounces of sugar, and one pint of cream; take the isinglass from the water, melt it, and stir it in. Rinse molds with cold water, strain the cream into them, and place on ice.

VANILLA CREAM.

Mary R. Pomeroy.

Beat the yolks of three eggs with a half pint of cream, sweeten to taste, and flavor with vanilla; stir over a slow fire until it thickens, and then cool.

LEMON CREAM.

Mrs. A. E. Scott.

The juice of one large lemon, in one and a half cups of boiling water; stir in two tablespoonfuls of corn starch; wet with water the beaten yolks of three eggs, and one cup of sugar; boil like a

custard, and when done stir in the three whites beaten stiff; pour in small tumblers and serve cold.

VELVET CREAM.

One box of gelatine; one-half a pint of sweet wine; two lemons cut in large slices. Put this together over night. Next morning add one pint of warm water, and let it simmer until well dissolved, then add eight spoonfuls of sugar; let it stand until cool, then strain it upon three pints of new milk; flavor to your taste and mould it.

TAPIOCA CREAM.

Mrs. Sarah Bissell.

Soak two tablespoonfuls of tapioca two hours or more. Then boil it with a quart of milk, add the yolks of three eggs, one teaspoon of sugar; let it boil up and set it off from the fire. Pour into a dish for the table. Beat the whites to a stiff froth and stir in with the tapioca, and bake a moment as a meringue. Flavor to taste. If lemon is used, put the rind in the custard and the juice with the whites.

TAPIOCA CREAM.

Juliana S. Fitch.

Three-fourths of a cup of tapioca soaked in milk or water—as you like—until soft. Boil then one quart of milk in a pail set in water. Have four eggs well beaten, the yolks and whites separately; add the yolks to the milk with three-fourths of a cup of sugar and the tapioca, then boil to the consistency of cream. Be careful it does not curdle. When cold put the whites, beaten to a stiff froth, with one-fourth of a cup of sugar, and cover the top. Garnish with currant jelly. Add one cup of cream and the flavoring before putting on the white of the egg. A very nice dessert.

IMPERIAL CREAM.

Mrs. M. D. Carrington.

Boil one quart of milk with a thin rind of lemon; stir until nearly cold. Have ready in the dish in which it is to be served

the juice of three lemons strained with as much sugar as will sweeten the cream. Pour the cream into the dish slowly and mix thoroughly with the juice. To be eaten on sweet meats or anything good.

LECHE CREME.

Mrs. M. D. Carrington.

Make a custard rather thick with corn starch; flavor. Line a shallow dish with macaroons, and pour the custard over them Just before serving grate cinnamon over the custard.

ITALIAN CREAM.

Mrs. W. A. Reed.

Four eggs, one quart of milk, one half box of Cox's gelatine, one cup of sugar; cover the gelatine with cold water and let it stand until dissolved. Make a custard of the milk, yolks and gelatine; allow it to boil together until thick as boiled custard. Beat the whites to a stiff froth and add to the custard while still hot. Flavor with vanilla. Line your moulds with cake and fill with this mixture, and set away to cool. THE CAKE.—Three eggs, one cup of sugar, one cup of flour, one-half a teaspoon of soda, one of cream of tartar, flavor to the taste. Break the eggs in the cake dish and beat them well; add sugar and beat again; add cream of tartar, and then flour and beat again. This will be whiter if baked in two loaves.

ITALIAN CREAM.

Mrs. G. E. P.

One-half ounce of gelatine, two teaspoons of pulverized gum arabic; dissolve in half a pint of water. Have ready a quart of whipped cream, sweetened and flavored. Strain into this the gelatine, and chill in a mould.

SPANISH CREAM.

Mrs. L. L. Comstock.

One box of gelatine, dissolved in a little hot water in a sauce-pan over the fire; boil three pints of milk; then stir the yolks of

six eggs with nine spoonfuls of sugar; stir, boil, and then take from the fire; then add the whites beaten to a stiff froth. Flavor with vanilla and two wine glasses of wine, and then mould.

COFFEE CREAM.

Soak half an ounce of Cox's gelatine in four tablespoons of cold water for half an hour, then place it over boiling water and add half a cup of strong hot coffee, and half a cup of sugar. When the gelatine is well dissolved take it from the fire and stir in one cup and a half of cold cream and strain it into a mould. Use the precaution to wet this with cold water that it may be removed easily when moulded.

COFFEE BLANC MANGE.

May Norton.

One pint of strong coffee, one quart of milk, one half a box of gelatine, one teacup of sugar and three eggs. Dissolve the gelatine, then pour on the coffee boiling hot, when well dissolved; stir it into the boiling milk, and let it boil up a minute. Then stir in the eggs and sugar, well beaten together. Pour into moulds. To be eaten with cream and sugar.

CHOCOLATE BLANC MANGE.

One quart of milk; one ounce of gelatine soaked in a cup of the milk one hour; four heaping tablespoons grated chocolate rubbed up with a little milk; three eggs, beaten separately; three-quarters of a cup of sugar, and two teaspoons vanilla. Heat the milk to boiling, pour in the gelatine and milk, and stir until it is dissolved; add the sugar to the beaten yolks and stir till smooth. Beat the chocolate into this and pour in, little at a time, the scalding milk upon the mixture, stirring all the while until all is in. Return to the minor saucepan and heat gently, stirring faithfully until it almost boils. Remove from the fire, turn into a bowl and whip in lightly the beaten whites with the vanilla. Let it form in moulds wet with cold water.

BLANC MANGE.

Sarah Page.

One paper of gelatine soaked in three pints of milk; let it come to a boil; stir it constantly. Flavor it with a teaspoonful of lemon and sweeten with a cup and a half of white sugar. Pour it into moulds.

A RICH CREAM BLANC MANGE.

Cover one ounce of Cooper's isinglass with a pint or more of cold water and let it stand two hours. Sweeten and flavor one quart of cream; then take the isinglass from the water, dry it in a cloth and melt it thoroughly in a tin over boiling water; stir it in the cream; wet the moulds, pour it in, and chill on ice.

CHARLOTTE RUSSE.

Mrs. J. M. Gloyd.

To eight eggs, well beaten, add one-half a pound of fine powdered sugar and one-half a pound of flour, carefully mixed. Put some of the mixture on a sheet of paper, spread it out with a knife, sprinkle some fine sugar over it, and bake in a slow oven. When done, cut out the size of your mould, and line the mould with it; then beat up two quarts of good cream, flavor with vanilla, add one-fourth of a pound of fine sugar, and one ounce of isinglass.

Fill your mould and put it in ice ready for use.

CHARLOTTE RUSSE.

Mrs. H. B. Sherman.

One quart of milk; six ounces of sugar; two ounces of isinglass. Put all into a saucepan and on the stove. When dissolved, take it off and strain through a sieve; then put it on ice until it begins to set; then add one cup of wine, and flavor to taste. When it begins to set, take one quart of cream, beat it to a stiff froth, and stir all together.

Then take Charlotte Russe moulds, line them with sponge cake,

with a layer of jelly at the bottom, fill with the custard, and set it on ice for two hours.

CHARLOTTE RUSSE.

Mrs. H. B. Sherman.

One quart of good cream, whipped; three tablespoonfuls of Cox's gelatine dissolved in a little water; then add four tablespoonfuls of vanilla; mix well; stir into the cream as lightly as possible. Line your moulds and pour in soon, lest it may harden.

BISCUIT GLACE.

From Home Messenger Receipt Book, Detroit.

To half a pound of powdered sugar add the yolks of four eggs and vanilla flavor; beat well, and then take two quarts of well-whipped cream and mix with sugar and yolks. Color some of it red and spread on the bottom of paper capsules and fill up with fresh cream. Then put them in a tin box with a cover and pack well up on all sides with pounded ice and salt. Let stand for two hours; it is then ready for use.

[The above recipe was procured from the French cook of St. Nicholas Hotel, New York, where biscuits glace reach a perfection that cannot be excelled by any confectioner.]

ICES.

FOR freezing ices and ice creams, it is not necessary to keep constantly stirring them until frozen. The ice or cream should be thoroughly cooled before putting in the freezer. Then stir it about until it is thoroughly chilled, and pack and set away. After a little time uncover and stir briskly for a few moments, and then pack away and leave until ready to use. Use one part of coarse salt, to two parts of ice, broken fine; pack around the pail to the height of the freezer. For three pints of cream, one pint of water should be poured over the ice and salt in the packing tub. If there is no ice-cream freezer convenient, ices may be frozen in a deep, tin pail with a cover to it, which may be packed in a pail or larger wooden dish. Pack the ice and salt firmly about the pail, with the cream in it, and let it stand to chill for about thirty minutes. Then remove the cover and stir the freezing mixture within. Cover the dish and repack and spread over a woolen cloth or carpet. Let it remain an hour or so in a cool place.

ICES

May be made with the juice of any fruit sweetened and reduced with water. Mash the fruit and strain the juice; sweeten and add boiling water; then cool and freeze.

LEMON ICE.

Miss Eliza Fitch.

The juice of twelve lemons; three quarts of water; two and one-half pounds of sugar; the whites of four eggs. Peel eight lemons, and let the rind soak in the water long enough to flavor it. Just before freezing remove the rind, add the juice and sugar, strain, and then stir in the eggs, beaten to a stiff froth. Freeze

as you would ice-cream. Any fruit may be served in the same way.

LEMON ICE.

Miss S. W. R., Albion, N. Y.

One pound of white sugar; juice of three or four lemons; one quart of water. Pare the rinds from the lemons as thinly as possible, in order to cut through the little oil vessels. Heat a little of the water and pour it over the rinds, allowing it to stand on them long enough to extract the flavor; whites of two eggs slightly beaten, and stirred in just as the mixture is put into the freezer. To make a *nectar ice*, add to the above a very little vanilla, and a little currant juice. The currant will give the ice when frozen, a delicate pink color.

To make an ice hard, you want, after it has been stirred until frozen, and you have taken out the paddle, to take out all the packing and repack from the foundation; then let it stand from one to three hours before serving. It ought to stand at least two hours, when it will become perfectly solid, and the form will remain perfect in shape for an hour, when taken out of the freezer.

ORANGE ICE.

The juice of six oranges; grate the peel of three, and soak in one pint of water to flavor; then add the juice of the oranges; one pint of sugar; stir well together and freeze.

CURRANT ICE.

One pint of currant juice; one pound of sugar and one pint of water. Mix well together, put in the freezer, and when partly frozen, add the whites of three eggs well beaten.

STRAWBERRY ICE.

From "In the Kitchen."

Crush two quarts of strawberries with two pounds of sugar; let them stand an hour or more; squeeze them in a straining cloth,

pressing out all the juice; add to this an equal measure of water, and when half frozen the whisked whites of eggs, in the proportion of three to a quart.

WINE AND GELATINE JELLIES.

WINE JELLY WITHOUT COOKING.

Hattie Buck.

One box of gelatine, dissolved in a quart of cold water, letting it stand two or three hours. Pour three pints of boiling water into another dish, and flavor with cinnamon, if you like. Pour this into the pitcher of gelatine, and grate in the rind of three or four lemons, and also squeeze in the juice; add one pint and a half of wine; one pint of sugar; stir well together; then strain through a bag into the moulds, and set it in the cold to harden.

SNOW JELLY.

Mrs. Standart.

One sheet and a half of isinglass; one pint of boiling water to dissolve it; when nearly cold, add three-fourths of a pound of sugar, the juice of one lemon; beat until very light; whites of three eggs beaten stiff, and whip till very stiff and white. Turn into moulds. Eat with cream or a boiled custard made of the yolks of the eggs; very nice.

ORANGE JELLY.

Mary R. Pomeroy.

Pour one pint of cold water on one-half a box of gelatine, or three-fourths of Russia isinglass. Soak thoroughly; add two cups of sugar, the pulp of one lemon, one pint of boiling water poured over all this. Strain it over eight sliced oranges. Chill.

LEMON JELLY.

Mrs. W. A. Reed.

One package of Cox's gelatine, dissolved in one pint of cold water; juice of three lemons, and the rinds of one and a half; two pounds of sugar; three pints of boiling water. Strain through a sieve or bag and put immediately in a mould previously dipped in cold water, and when taken out dip the mould in hot water for a moment.

LEMON JELLY.

Mrs. J. B. Battelle.

One and three-quarter ounces of isinglass, one and one quarter pounds loaf sugar, and three lemons. Cut the isinglass in small pieces, put over it one quart cold water, let it stand one-half hour, then pour off the water. Put the isinglass into a pitcher with the juice of two lemons and one cut in slices; put in the sugar and a dessert spoonful of rose-water. Over all pour three pints of boiling water, cover and let it stand an hour or so till the isinglass is all dissolved. Strain through your jelly bag into glasses and set in a cold place.

This is delicious for present use; made with less sugar, it is nicer than currant jelly with turkey, or with the full amount of sugar it is a fine base for a Charlotte Russe, or to eat with rich cream by itself. The above quantity will fill a two-quart glass dish.

LEMON JELLY.

Mrs. C. Barker.

One ounce of Cooper's isinglass, a pound and a half of loaf sugar, three lemons, pulp and juice, grated. Pour a quart of boiling water on to the isinglass; add the rest; mix and strain it; then add a glass of wine, and pour it to cool in a form. If the lemons are not fresh, add a little tartaric acid.

CIDER JELLY.

Mrs. J. B. Baldy.

One-half box Cox's gelatine dissolved in a pint of boiling water; one cup of sugar; when well dissolved add one pint new cider;

the juice and rind of one lemon; boil a few minutes; strain into moulds and cool.

JELLIED FRUITS.

For this use any fruit, either candied or preserved. Make a fine wine jelly, and just after it begins to form put a layer of jelly into the mould, then a layer of fruit, and then jelly, etc., until the mould is filled. Fresh grapes, peaches, nectarines, with glossy leaves at the top, may be arranged to make a very elegant and tasteful dish. It should be packed in ice and salt and allowed to remain for several hours.

A BIRD'S NEST.

Mrs. H. C., Adrian.

Have ready some egg shells from which the yolks are blown. Prepare a blanc mange and pour into them; when cold peel off the shells. Place pieces of firm jelly in a glass dish; cut pieces of lemon peel in thin strips to represent straws, and place them in the centre of the dish, and among the jelly. Lay the blanc mange eggs upon the lemon straws and garnish the edge of the dish with some pretty green leaves or moss. Serve with cream and sugar.

BREAD AND YEAST.

General Directions for Making Bread.

THE first important requisites in the composition of good bread are good flour, good yeast, and strength to knead it. Flour is warranted, but it would be well, if the young housekeeper purchases her own groceries, she should take care to insure this, so that if a poor barrel of flour is sent it may be returned immediately.

It should be white and dry, crumbling again easily after being pressed in the hand.

To know the state of the yeast is also important. If it is lifeless, or partially so, it will not raise the bread to a proper lightness. A very good method of ascertaining its quality will be to add a little flour to a small quantity of the yeast, and set it in a warm place. If, in the course of ten or fifteen minutes, it rises, it will do to use.

First, set the sponge with either warm milk or water, keeping it in a warm place until quite light. Then mould this sponge, by adding flour, into one large loaf, kneading it well. Set this to rise again, and then, when sufficiently light, mould into smaller loaves. Let it rise again, and then bake. Care should be taken not to get the dough too stiff. It should be as soft as it can be to knead well.

To make the bread or biscuits a nice brown, wet the dough over the top with water just before putting in the oven. Flour should always be sifted.

YEAST.

Mrs. Joseph K. Secor.

Pour four quarts of boiling water on a large handful of hops; let them boil five minutes; add then three large boiled potatoes, mashed and strained; a tablespoon of salt; pour the mixture

boiling hot over one quart of flour, stirring it thoroughly; let it stand until lukewarm; add a teacup of good home-made yeast; set it in a warm place to rise; when light cover tight and put in a cool place.

TO MAKE DRY YEAST FOR THE SUMMER.

Add to this soft yeast, when light, enough Indian meal to make a stiff dough; make into a roll and cut off cakes about a half inch in thickness; dry them in moderately cool air on a frame covered with mosquito netting. The frame may be made over a barrel hoop; cover them with netting while drying to keep from flies.

YEAST.

May Norton.

One gallon of water; six large potatoes, peeled and sliced; one teacup of hops; put in a bag and boil one hour; when cool, add one teacup of sugar, three-quarters of a cup of salt, and one gill of baker's yeast.

POTATO YEAST.

Mrs. D. A. Collins.

Boil a dozen large potatoes and a small bag of hops in two quarts of water; mash the potatoes, and add the water in which they were boiled; also a teacup of sugar, a half a cup of salt, and a tablespoonful of ginger. When nearly cold put in a cup of hot yeast. Let it ferment a few hours, when it will be ready for use. Cork tight and keep in a cool place.

HOP YEAST.

Mrs. L. T. Thayer.

Pare six good potatoes; put two handfuls of hops into a bag; then add two quarts of water; see that the bag is kept under the water while boiling. When the potatoes are done, have a little flour in your yeast dish. Pour the hop-water on while boiling. Mash the potatoes fine. When cool enough put in a little hop yeast. Keep warm until light, and afterwards as cool as possible.

YEAST.

Mrs. O. Vallette.

Fourteen potatoes the size of hen's eggs; peel and mash fine, and strain through a colander. One quart of the water potatoes were boiled in; if not enough, put in clear water. One handful of domestic hops boiled so there will be a quart of hop-water; if not, fill up with clear water. One teacup of sugar. When milk warm put in a pint of baker's yeast, or any good domestic yeast. Let it stand until it is light and foamy. Then put in one-half teacup of salt, and put in a jug and cork tight. Use one teacupful to four loaves of bread.

SALT RISING.

To a pint of hot water put into a pitcher or tin pail, holding about two quarts, add a teaspoonful of salt; to this add two cups and a part of a cup of flour when the water is about milk-warm. Mix well, beating smoothly in. Set the pitcher or pail into a larger dish containing water a little more than milk-warm. Set this where the temperature of the water about the pitcher remains the same, keeping it thus for several hours. Stir the yeast several times, but keep it covered during the rising. When thoroughly light it will rise bubbling and foaming to the top of your pitcher or pail. When risen make a soft sponge, adding as much more flour and water as you wish to make of bread; knead well into one loaf. When light make into small loaves, and when these are light bake. Many prefer part milk to be used in the making of the yeast and with the water for the sponge. Biscuits made from this sponge are very fine. There is no need for the odor which is sometimes so unpleasant in this kind of bread, and which may be avoided by watching it carefully, not permitting either yeast or bread to stand too long after rising.

SELF-MADE YEAST.

Boil one pint of hops in two gallons of water for about thirty minutes; strain the hop-water then into a crock, and let it become

milk-warm; add one tablespoon of salt and a teacup of best brown sugar. Mix a teacup of flour smoothly with some of the hop-water taken from the crock for this purpose, and then stir this with the rest of the liquid in the jar. Let this stand for two days, then peel and boil potatoes and mash them well; add about three pounds of this to the liquid in the jar; leave this to stand for twenty-four hours, or until the next day, when you may strain and put the yeast into stone jugs. For two or three days do not put corks in the bottles, shaking or stirring the yeast well, and keeping it in a warm place. Then cork and put in a cool place. In two weeks it will be ready for use. This is said to be the best of all kinds of yeast.

BREAD.

Mrs. D. Ketcham.

For four loaves of bread take six or eight medium sized potatoes, boil, mash and strain them through a colander into an earthen dish, taking care in cold weather that the dish is warm; add one quart of warm water, a tablespoonful of salt, and flour sufficient to make a thick batter; add a teacupful of home-made yeast; stir it thoroughly, cover it and set it in a warm place to rise. This sponge should be made over night in the winter, and early in the morning in summer.

When the sponge is light, it will be full of air bubbles; now mix with this gradually, sufficient flour to make a stiff dough, knead it thoroughly, cover it with a cloth (a flannel cloth over the cloth is desirable in winter), set it in a warm place to rise.

When light enough it will be like a fine sponge; make it into loaves, kneading well again, and set it as before to rise. Whenever, upon trying it with a fork, it is elastic under the touch, it is ready to bake. Try the oven with a little flour, if it browns readily it is hot enough. Bake one hour, turning the pans occasionally, to insure a uniform color. When it is done, cover the bread with a cloth until it is cold, taking it out of the tins. If you desire to increase the quantity of bread, do so at the time of mixing the first sponge. Flour should always be sifted. If milk is used instead of water, the bread will be whiter, but no sweeter.

Flour that is made of grown wheat is better made without potatoes.

BREAD MADE EASY.

Mrs. George E. Pomeroy.

Take three or four pared potatoes that are boiled for dinner, mash them through the colander, and turn the water in which the potatoes have boiled on to them. Let it stand. When the kettle is boiled for tea, take one quart of boiling water and turn into the middle of three quarts of sifted flour; beat up and add the potatoes and a tablespoon of salt. When just warm, put in two-thirds of a cup of yeast; cover and let it stand until ten o'clock, when knead twenty or thirty minutes, or until it will not stick to the bowl or pan; cover and set in a warm place in winter and a cool place in summer, until morning, when it will be ready to mould into loaves. Let it rise well again before putting it in the oven. Bake three-quarters of an hour in a moderate oven. Bread made in this way will be baked and put away before eight o'clock in the morning.

BREAD.

Mrs. L. T. Thayer.

At dinner of the day you wish to set your sponge save a little water from boiled potatoes, or, if forgotten, take a cup of warm water, put in a little flour, and two spoons of yeast. When you make your sponge at night, add this sponge, but do not put it in very early, if the bread is warm, or you may put the yeast directly in the sponge, if you do not wish to take the trouble of making the first sponge. In the morning add a cup of warm sweet milk, knead quickly and lightly until it does not stick to the board. It is better for kneading some time, and adding flour gradually until it is very smooth.

When light the second time, make it into not very large loaves and let it rise again. Look well to your oven, for much depends upon the baking.

QUICK BREAD.

Mrs. F. D. J.

While getting breakfast boil four good sized potatoes and mash them well. Steep in a tin cup a few hops—not more than a pinch of these—and when steeped strain the hop-water into the potatoes; add one teaspoonful of ginger, one teaspoon of salt, and one dessert spoon of white sugar. Dissolve one Fleischman yeast cake in a little lukewarm water. Have ready three quarts of sifted flour in your bread pan, and some water lukewarm in your teakettle. Make a sponge with the warm water and flour; put in the potatoes and yeast, and beat all well together. In an hour the sponge will be light, if it has been put in a warm place. Then mould into a large loaf and let it rise again, which will be in half an hour. Knead well this time and let it rise. Then make into loaves. They will be ready to bake in half an hour. If the oven will not bake all of your bread at once, and any of the loaves are getting too light knead over again. They will be all the better for it, and will be light enough by the time the bread is done which you have first put in the oven. Bread made in this way, will be baked and put away if first started at eight o'clock, by eleven, or half-past, in the morning; and, if started at dinner time, can be ready for tea. We have eaten delicious bread made from this yeast in this manner.

BOSTON BROWN BREAD.

Mrs. H. B. Sherman.

Three cups of Indian meal; two of rye flour; three-fourths of a cup of molasses; one and a half teaspoons of soda; one and a half pints of sour milk. Steam three hours.

BROWN BREAD.

Mrs. J. K. Secor.

Stir into two teacups of boiling water, a small half teacup of Indian meal, letting it boil a few minutes; add two tablespoonfuls of good molasses, a little salt, a cup of milk, and a cup of water,

alternating with the flour, a cup of wheat flour, the rest unbolted; stir as stiff as you can with a spoon, adding when lukewarm, a small teacup of yeast; put it in deep pans, and when light, bake as other bread. It is equally good to raise with a pint of wheat bread sponge, in which case the wheat flour may be left out.

BROWN BREAD.

Mrs. H. M. Bacon and Mrs. Standart.

One quart of corn meal; one of Graham flour; one of milk; one cup of yeast; a half cup of molasses; salt. Let it rise over night. In the morning add a teaspoonful of soda; steam four hours.

BROWN BREAD.

Mrs. L. L. Comstock.

One pint of Indian meal; one-half pint of wheat flour: one-half pint of sweet milk; one-half pint of sour milk; one-half a cup of molasses; one teaspoon of soda; a little salt. Boil four hours.

GRAHAM BREAD.

May Norton.

To a quart of warm water, stir as much Graham flour as will make a smooth batter; add two gills of yeast, and set it in a warm place to rise. In the morning add one teacup of sugar, one tablespoonful of salt, and half a teaspoonful of soda, dissolved in a little hot water. Knead it well; then set it in a warm place to rise; then divide it in two loaves, and bake in buttered tins in a quick oven.

GRAHAM BREAD.

Mrs. G. H. Newman, Brattleboro.

Two cups of sour milk, one teaspoon of soda, a little salt, and a little molasses. Stir thick with the flour. Bake one hour and a half in a slow oven.

STEAMED CORN BREAD.

Mrs F. D. J.

One pint of white Southern corn meal (other meal may be used but is not so delicate); one teacup of sifted flour; one egg; two tablespoons of butter; three or four teaspoonfuls of baking powder, mixed well through the corn meal and flour before putting in the egg. Add one tablespoonful of molasses or brown sugar. Wet all together with sweet milk or warm water, in a batter as for Johnny cake. Put in a basin and into a steamer, and steam for half an hour or a little longer. Keep in the steamer until served, and eat quite hot for breakfast. Nice with maple syrup.

STEAMED CORN BREAD.

Mrs. S. E. Cummings.

Two cups of corn meal, one of flour, two of sour milk, one-half of molasses, one tablespoonful of soda, one of salt. Steam two hours and bake one hour.

CORN BREAD.

Mrs. C. Croninger.

To two teacups of flour, add one of Indian meal; one and a half teacups of water, and two eggs; butter the size of a walnut, and one tablespoonful of baking powder. Mix thoroughly and bake quick.

INDIAN LOAF.

Mrs. G. H. Newman, Brattleboro.

One pint of Indian meal, one pint flour, one-half cup of shortening, one pint sour milk, one-half teacup of molasses, one tablespoon of soda and a little salt. Steam an hour. Take out and bake one-half to three-quarters of an hour. Eat hot.

MILK TOAST.

Toast to a nice brown several slices of bread. Prepare a thickened milk with one quart of milk, butter half the size of an egg,

and a little salt. When it boils up, thicken with two tablespoons of flour, well moistened with milk, and let it boil up once. Then stir in a beaten egg, and pour over the toast on the platter.

FRENCH TOAST, OR FAIRY BREAD.

Mrs. J. B. Battelle.

Beat four eggs very light, and stir with them one pint of milk. Slice some baker's bread, dip the pieces into the milk and eggs, lay them in hot lard and fry a delicate brown on both sides. Sprinkle sugar and ground cinnamon on each piece, and serve hot. I think no one could fail to call it delicious. Of course the quantity of milk and eggs could be raised to suit the size of the family.

BISCUIT.

Miss May Norton, Mrs. S. M. P. and others.

Take of risen bread dough the size of a small loaf; work into it one egg, and a large tablespoonful of lard; when it is thoroughly mixed, mould into biscuits; rub a tin with lard or butter; lay them in so as not to touch each other, until the pan is full; let them rise for ten minutes, and bake them in a quick oven for twenty minutes.

BISCUIT.

Stientriemer.

Two pounds of flour, two eggs, one-quarter of a pound of butter, one cup of yeast. Rub the butter in with the hand. Beat the eggs quite light; add milk enough to make a soft dough, and let it rise.

BISCUIT.

Mrs. J. K. Secor.

Take a pint of warm milk; one-half a cup of yeast; add flour enough to make a stiff batter; set it in a warm place to rise; when light, mix it nearly as stiff as you want it; then add for shortening a cup of butter, or part lard; let it rise again; make into biscuits; when light, bake in a quick oven.

PARKER HOUSE ROLLS.

Mrs. Fred Eaton and Miss Maria Pomeroy.

Take two quarts of flour; rub into it one tablespoonful of lard; add one tablespoon of sugar, and salt to the taste; make a hole in the flour and pour in one-half a cup of yeast, and one pint of milk which has been scalded and cooled; let this stand without stirring until noon; then mix and knead well; let it stand for a while, then roll out about half an inch thick; cut with a large biscuit cutter, butter and fold like a turnover, let rise again, and then bake in a quick oven.

CINNAMON ROLLS.

Make a nice light biscuit dough, either as for raised biscuit or as baking powder or cream biscuit. Roll the crust quite thin, spread with a little melted butter, scatter over powdered sugar, dredge over powdered cinnamon, cut into cakes or biscuits, roll over, and if made of yeast, let them raise a while, and then bake.

GRAHAM ROLLS.

Mrs. Fred. Eaton.

One pint of scalded milk, cooled; one egg; one tablespoon of sugar; half a cup of yeast, and Graham flour to make a stiff batter; salt.

FLANNEL ROLLS.

Mrs. Harry Colgate and Mrs. Standart.

One quart of sweet milk; four eggs; beat well together; add flour to make a thin batter; salt to taste; put in tin cups four inches deep, and bake in a hot oven three-quarters of an hour.

RUSK.

Mrs. Dr. Langworthy.

Stir together one-half a pint of sugar and two tablespoons of butter, beaten until quite light; then stir in three eggs, one tea-cup of good yeast, half a pint of warm milk, and flour to make a

soft dough; stir the whole well together, and let it stand to rise. When light, turn it onto your moulding board, mould, roll and cut into forms; rise and bake, spice to taste. My favorite way of treating this, instead of baking in form of biscuits, is to add half a pound of dried currants, mould it into a loaf, and steam. It is very palatable eaten with your morning coffee.

TEA RUSK.

Mrs. W. W. Williams.

One cup of sugar, two of sweet milk, six of flour, two eggs, a piece of butter the size of two eggs, four tablespoons of cream of tartar, two of soda. Bake immediately in a hot oven

BUFF CAKES.

Mrs. J. S. Dickinson.

One cup of sour milk, one-half a teaspoon of soda in the milk, a little salt, a piece of butter the size of a walnut, one egg, flour to roll thin. Cut with a small cutter, and fry in hot lard like doughnuts.

BREAKFAST CAKES--No. 1.

Mrs L. T. Thayer.

One quart of flour, three teaspoons of baking powder; stir the baking powder thoroughly through the flour. Wet the flour with sweet milk, but be careful not to use too much, as the shortening makes it softer. Have ready some melted butter or lard; nice sweet lard is best, and of this use three tablespoons. Now take a small lump of the dough and roll out the size of a tea plate, not too thick; cut in strips, and twist them. Fry them in hot lard. Much depends upon the lard being just right; if too hot they will be tough, if too cool they will be greasy.

BREAKFAST CAKES—No. 2.

Mrs. L. T. Thayer.

Buttermilk or sour milk, with a very little shortening and soda makes very nice cakes. Be very careful not to get too much soda in, as they soak more fat when frying. Cut and fry as above.

CAKE FOR BREAKFAST OR TEA.

Mrs. F. D. J.

To one-half a cup of butter add one cup of white sugar; stir to a cream, and then add one or two eggs, as you have them, stir well together, and then put in one pint of sweet milk, three teaspoons of baking powder, and flour to make a stiff batter. Turn the batter in biscuit tins, and bake in a quick oven. To be eaten hot with butter.

OATMEAL BREAKFAST CAKES.

Mrs. C. Barker.

To a pint bowl of cold oatmeal mush stir in about half a cup of hot water, (use only enough to moisten it and heat smooth); add two or three eggs, beaten very light; add cold milk to make a thin batter and two tablespoonfuls of flour; if they break in baking add a little more flour. Bake on a griddle.

TEA CAKES.

Mrs. W. W Williams.

Three cups of flour, three eggs, a piece of butter the size of an egg, one cup of milk, one-half a cup of sugar, two teaspoons of cream of tartar, and one of soda. To be eaten warm.

RICE TEA CAKES.

Miss Sarah Page.

One pint of boiled rice, one pint of milk, two large cups of flour, and three eggs. Bake in cups.

POP OVERS.

Mrs. W. C.

One cup of milk with one-half a teaspoonful of soda, butter the size of a hen's egg, two cups of sifted flour, and one egg. Bake in a hot oven, in gem pans, and serve hot.

POP OVERS.

Mrs. B B. Barney and Mrs. C. W. R.

One cup of sweet milk, one cup of flour, an egg, and salt to taste. Bake in cups in a quick oven, (teacups preferred,) and fill them half full when you put them in for baking.

MUFFINS.

Mrs. E. C. Shaw.

Warm one pint of milk, and stir into it one quart of flour; two eggs, the yolks well beaten with the batter, and the whites alone; mix with these two tablespoonfuls of good yeast, and a little salt. Let this rise, and when ready to bake, stir in a tablespoonful of melted butter.

MUFFINS.

Mrs. O. W. Vallette.

One quart of flour, two eggs, one-half a cup of sugar, one pint of sweet milk, a little salt, three teaspoons of baking powder, bake in gem irons.

WHITE MUFFINS.

Mrs. C.

Two eggs, two tablespoons of butter, two cups of sugar, two teaspoons of baking powder, one cup of sweet milk, and two cups of flour.

GRAHAM MUFFINS.

Mrs. L. Campbell.

One pint of sour milk, one teaspoonful of soda, one of sugar; Graham flour to make a batter, a little thicker than for griddle cakes. Bake in gem pans, heating them before greasing them. They will bake in fifteen minutes in a quick oven. If sweet milk is used, put in one teaspoonful of cream of tartar and one-half of soda, or two teaspoons of baking powder.

GRAHAM MUFFINS.

Mrs. William St. John.

Two cups of Graham flour, one cup of white flour, two eggs, two heaping tablespoons of shortening, one spoonful of sugar,

and three of baking powder. Mix with milk or water, not very stiff.

RYE DROPS.

Mrs. A. E. Scott.

Two teacups of sour milk, one teaspoon of soda, one tablespoon of butter, two of molasses, rye flour to make it stiff enough to drop from a spoon on a pan, and retain its form. Bake in a quick oven.

RYE FRANKLINS.

Mrs. Standart.

One pint of rye flour; one-half a cup of syrup, stirred with the rye flour, two eggs, one cup of milk, one teaspoon of soda in the milk. Make about as stiff as a pound cake. Drop a small spoonful at a time into boiling lard. Eaten with powdered sugar and port wine.

SALLIE LUNN BREAKFAST BREAD.

Two tablespoons of sugar, one cup of butter, two eggs, a pinch of salt, two teaspoons cream tartar sifted into a quart of flour, one teaspoon of soda dissolved in one pint of sweet milk; or you may use two teaspoons of baking powder. Beat butter, sugar, eggs and salt together; add milk and flour. Put in shallow pans and bake twenty minutes in a quick oven.

SALLIE LUNN.

Mrs. C. W. R.

From the morning's baking, take three cups of dough; set it away to cool until two o'clock; then take three tablespoonfuls of butter, three of white sugar; rub together as for cake; add three eggs, well beaten; beat this all with the dough; let it rise slowly till four o'clock, then with the hand beat up once more, and divide into loaves; let it rise again in the tins and bake twenty minutes.

SALLIE LUNN.

Miss E. Fitch.

Two and one-half cups of flour, one cup of sweet milk, two tablespoons of sugar, one tablespoon of butter, two teaspoonfuls

of baking powder; heat the milk enough to melt the butter; add a pinch of salt; when cool add the sugar and eggs, well beaten. Mix the baking powder with the flour; stir the milk into and bake in shallow tins or muffin rings. Serve hot for tea.

BAKING POWDER BISCUIT.

Mrs. Newton Marsh.

Sift one quart of flour; mix into it thoroughly one tablespoonful of baking powder and a little salt; then mix into these three tablespoonfuls of lard; put in cold water enough to mix them up soft; roll and cut out quite thick and bake in a very quick oven.

SODA BISCUIT.

Two quarts of flour, five teaspoons of baking powder; a piece of fresh lard the size of an egg; a little salt; water, or sweet milk enough to make a soft dough. Roll out, cut into biscuits and bake immediately in a quick oven.

STRAWBERRY SHORTCAKE.

Miss Sarah Page.

Make a tea biscuit of one quart of flour and three teaspoons of baking powder; butter half the size of an egg, and milk to roll out soft. Bake on a flat tin, and when done, cut the cake through the centre with a cord. Have your butter, strawberries and sugar all ready, butter both halves plentifully, put your strawberries on the one half very thickly; cover with a plenty of powdered sugar; cover this as quickly as possible with the other half of the biscuit, and serve at the table with rich sweetened cream.

STRAWBERRY SHORTCAKE.

Aunt Hannah.

One quart of flour; two teaspoons of cream of tartar, and one of soda; butter the size of an egg; add milk enough to stir with a spoon as stiff as cake; bake in pie pans, and put strawberries and sugar between the layers.

STRAWBERRY SHORTCAKE

Is nice rolled out in two layers; put one in the pan and butter the top of it; lay the other on it, and then bake. They will part easily.

NEW ENGLAND FIRE CAKES.

Mrs. F. D. J.

Make a pie crust not quite so rich as for puff paste. Cut off small pieces and roll out thin about the size of a breakfast plate, as nearly round as possible. Have a griddle over the fire, and bake a nice brown, turning it when done on one side, and browning nicely on the other. When done, put on a plate and butter it well. Have ready another cake, and bake, piling one upon the other, and buttering each piece, until all you have made are cooked. Serve them quite hot, cutting down through all the layers. This is very nice if, as you butter each piece, preserved strawberries or raspberries are spread upon each layer. It is an old-fashioned New England cake, and in olden times was cooked in iron spiders, propped up before the kitchen fire; hence its name. It is a very nice short cake, to be eaten hot, for supper or breakfast.

WAFFLES.

Mrs. E. C. Shaw.

One quart of sour milk, five eggs, two tablespoons of melted butter, one teaspoon of salt, and one of saleratus; flour.

SOFT WAFFLES.

Mrs. C.

Three pints of milk, two pounds of flour, one pound of butter, eight eggs, one cup of yeast. When light, bake in waffle irons well buttered.

WAFFLES.

Mrs. J. N.

One and a half pints of sweet milk, one cup of butter melted in the milk; then stir in the flour; add the well-beaten yolks of four eggs; two tablespoons of yeast beat very hard; beat the

whites light, and stir in and set away to rise. The batter should be like griddle cakes.

QUICK WAFFLES.

Two pints of sweet milk, one cup of melted butter, sifted flour to make a soft batter; then add the well-beaten yolks of six eggs, then the beaten whites, and lastly, just before baking, four teaspoonfuls of Snow Flake baking powder. After putting in the eggs, before adding the baking powder, beat very fast and hard for a few minutes. These are very good with four or five eggs, as you have them, but are better with more.

WAFFLES WITHOUT WAFFLE IRONS.

Mrs. F. D. J.

Make a nice waffle from any of the above recipes. Have ready an iron saucepan with smooth, even bottom. Heat and grease this well and put in batter to cover thinly. Keep it in a hot place on the stove; not too hot, however, and cover the spider with a tin cover. When done so that it will turn, do this very quickly. It will require care to turn so large a cake without breaking, (it can be done, however.) When baked on both sides, remove to a plate; butter this generously and set it in the mouth of the stove oven to keep hot. Bake another cake in the same way and put on this until you have sufficient ready. Serve them hot and cut down through the layers in the shape of pieces of pie and *serve in layers*. This is nice with powdered sugar sifted over as you butter each cake. Any kind of soft flour cakes are nice baked in this way. Maple sugar and cream over this is delicious.

FRITTERS.

Mrs. C. W. R.

One pint of boiling water, poured into one pint of sifted flour; one tablespoonful of butter, melted; a little salt; four eggs, broken into this batter one by one and beaten very hard between each egg. Have ready a spider of hot lard; drop in half a teaspoonful of the batter at a time. Eat hot with maple syrup.

FRITTERS.

One quart of sweet milk; two tablespoons of melted butter; sifted flour to make a soft batter; five eggs, the whites and yolks beaten separately, and then beaten well as they are put in the batter; lastly, add two teaspoons of Snow Flake baking powder, and drop by the spoonful into boiling lard.

CORN FRITTERS.

Hattie Buck.

One-half a teacup of butter; the same of flour; one egg; a little pepper and salt; one pint of grated sweet corn; beat it up and fry it on a well-buttered griddle. They are nearly as good as oysters.

PUMPKIN FRITTERS.

Mrs. A. Reed, Jacksonville, Fla.

Boil the pumpkin soft and mash nicely; then add two or three eggs, with a little butter and flour, enough to fry without breaking. Eaten with powdered sugar and cinnamon, mixed.

APPLE FRITTERS.

Mrs. J. M. Viot.

One pint of milk; little salt; a pint of sifted flour; two eggs; beat thoroughly and stir in four or five large sour apples sliced very thin. Fry in hot lard and sift powdered sugar over them, before serving.

GRAHAM GEMS.

Mrs. J. M. Viot.

One pint of milk, half a pint of Graham flour, half a pint of wheat flour, two eggs, one teaspoonful of salt; beat well. Heat the gem pans hot, butter, and put in the oven immediately.

GRAHAM GEMS.

Mrs Hicks, East Toledo.

One cup of sour cream, one egg, one teaspoonful of salt, one teaspoonful of soda, one cup of sugar, add Graham flour to make the batter as stiff as muffins. Bake in rings.

JOHNNY CAKE.

Miss Hattie Burton.

One pint of meal, one of sour milk, two tablespoons of sugar, two of melted lard or butter, two eggs, two tablespoons of flour, one teaspoon of soda, and a little salt.

CORN DODGERS.

Miss Sarah Page.

Make a hasty pudding by putting over the fire about three pints of hot water; add a little salt, then corn meal, until as smooth and thick as batter for cake. Let it cook ten or fifteen minutes, until well done, stirring all the while. When cool, to a good-sized bowl full of pudding, add a half a cup of flour and one egg, mixing well together with the hand; then mould into round balls the size of an egg, and drop them into hot lard the size of a doughnut. Wet your hands, while moulding them, in cold water to prevent their sticking. Let them cook nearly half an hour.

GREEN CORN CAKES.

Mrs. B. B. Barney.

Two cups of corn after grated, one-half a cup of sweet milk, one cup of flour, one tablespoon of melted butter, two eggs beaten separately and put in just before baking, a little salt, and half a teaspoon of soda, one cup of flour, if this does not make stiff add until quite stiff. Bake in hot butter size to taste. Flatten with a spoon after dropped upon the griddle as they will be too thick to run. These require longer baking than other pancakes.

BUCKWHEAT GRIDDLE CAKES.

One quart of buckwheat flour, one-half a teacup of sifted corn meal, and water sufficient to make a soft batter, one tablespoon of molasses; mix this with warm water over night, mixing well, and add one cake of Fleischman's compressed yeast, dissolved in water; set in a warm place, and let it rise until morning. Some use oatmeal with buckwheat for cakes.

QUICK BUCKWHEAT CAKES.

One quart of buckwheat flour, one-half a cup of corn meal, sweet milk or water sufficient to make a soft batter, a little salt, a tablespoonful of molasses, and lastly, before baking, put in four good teaspoons of baking powder.

GRAHAM FLOUR GRIDDLE CAKES—WITHOUT EGGS.

Mrs. F. D. J.

Make a nice batter of Graham flour and sour milk; stir in a little salt, a tablespoon of molasses, and soda to sweeten the sour milk. These are very delicate, delicious cakes.

RICE GRIDDLE CAKES.

Mrs. C. Barker.

Pick and wash a cup of rice; boil it very soft, drain it, and stir in a tablespoonful of butter. When cool sift over it one pint and a half of wheat flour, add salt, five eggs well beaten, and a quart of milk. Beat the whole very hard and bake on a griddle.

BREAD GRIDDLE CAKES.

Miss D. E. Niles.

Soak bread crumbs without crusts in sour milk to cover them. In the morning beat light with the hand; add two double handsful of flour, one tablespoon of corn meal, one of molasses, one teaspoon of salt, one of saleratus, and sweet milk to make it of the right consistency.

INDIAN MEAL GRIDDLE CAKES—WITHOUT EGGS.

Miss A. C. Mott.

Scald the meal over night, the next morning thin it with milk, and put in salt to taste, and bake as thin as you can. Do not be discouraged if the first griddle full should be a failure, the next will be all right and very delicate and nice.

CORN MEAL GRIDDLE CAKES.

To one pint of sifted corn meal, add one-half a teacup of flour, and water sufficient to make a soft batter, two eggs, a little salt, one tablespoon of molasses, and three good heaping teaspoonfuls of baking powder, lastly one tablespoon of melted butter.

FLANNEL CAKES.

Mrs. David Smith.

One quart of milk, three tablespoons of yeast, one tablespoon of butter, and two eggs, one tablespoon of salt, and flour to make a good batter. Set the ingredients as a sponge over night and in the morning add the melted butter and eggs.

A SUGGESTION.

Never allow any griddle cakes to be sent to the table piled on each other, but laid about on the edges of a large plate which should be well warmed. When piled together it steams the cakes, when they lose their crisp freshness.

VERY DELICATE CORN MEAL CAKES.

For this purpose use the "white corn meal" as prepared by the Boston City Flour Mills. To one quart of this meal add one-half a teacup of sifted flour, two or three eggs, a little white sugar, salt, milk, and baking powder. Mix the meal and flour with milk until the right consistency for cakes, then put in the beaten yolks of the eggs, a tablespoon of white sugar, a little salt, two tablespoons of melted butter, then the baking powder, and lastly the beaten whites. These are best baked on a griddle with deep sides, or in a smooth saucepan, as they are finest when fried in a dish well greased, forming thus a richer crust.

A RECOMMENDATION.

For all purposes where the different preparations of corn meal, oatmeal, groats, etc., are used we would recommend the delicate preparations of these grains manufactured by the Boston City

Flour Mills, and which will be found in this city at the establishment of E. Bateman, Summit Street. The preparations of white corn meal, hominy, farina, etc., are of a very superior quality, and for the making of croquettes, cakes, and puddings are unequaled.

TABLE OF WEIGHTS & MEASURES.

ONE quart of sifted flour = one pound.
One quart of corn meal = one pound two ounces.
One pint of butter closely packed = one pound.
One quart of powdered sugar = one pound seven ounces.
One quart of granulated sugar = one pound nine ounces.
A piece of butter the size of an egg, weighs about two ounces.
The white of a common-sized egg, weighs one ounce.
Ten eggs are equal to one pound.
A common-sized tumbler holds half a pint.
A common-sized wineglass holds half a gill.

Liquids.

Four tablespoonfuls = one-half a gill.
Eight tablespoonfuls = one gill.
Two gills = half a pint.
Four gills = one pint.
Two pints = one quart.
Four quarts = one gallon.
Four teacups of liquid = one quart.

CAKES.

Icing.

WHERE boiled icing is not used, the following rules should be observed : Put the whites of your eggs in a shallow earthen dish. Allow for each egg at least a quarter of a pound of the finest white sugar. Take part of the sugar at first and sprinkle over the eggs ; beat them for about half an hour, stirring in gradually the rest of the sugar ; then flavor. If you use the juice of a lemon, allow more sugar. Tartaric acid and lemon juice whitens icing. Strawberry juice and cranberry syrup colors it a pretty pink. Yellow icing may be made by putting the juice and grated rind of a lemon in a thin muslin bag and squeezing it hard into the egg and sugar.

If cake is well dredged with flour after baking and carefully wiped before the icing is put on, it will not run, and can be spread on more smoothly. Put your frosting on to the cake in large spoonfuls, commencing over the centre. In spreading it on the cake, use a large knife, dipping it in cold water. Set the cake, when frosted, in a cool dry place, or in a moderate oven, to harden.

Eggs should be cooled in the refrigerator, or in the winter air for icing or meringues. The whites of three eggs will make sufficient icing for two loaves of cake. Icing will keep for weeks closely covered in a cool place. If too stiff from partial drying thin with a little water. The white of a common sized egg weighs one ounce. This is a convenient thing to know as it will prevent the necessity of weighing when the rule for eggs in cake is given by weight.

In the making of cake much of the success depends upon the method adopted in putting the ingredients together, and the care used in the baking. As a general rule the butter and sugar should be first stirred to a cream, the yolks of the eggs then added, and afterwards the other ingredients, reserving the whites of the eggs to put in just before, or with the flour. Flour should always be sifted. The oven should be well and evenly heated, and, before the cake is removed from the oven, should be tried by piercing it with a broom splinter. To insure success use always the best of sugar, butter, flour and eggs. With poor materials the most perfect recipes will fail.

Fruit should always be well dredged with flour before using in pudding or cake ; without they will settle to the bottom, and are apt to make cake heavy. It should be added just before baking.

PLAIN ICING.

To the whites of four eggs use one pound of sugar, and lemon, vanilla, or any other flavor you prefer.

BOILED FROSTING.

Miss Julia Fitch.

One large cup of sugar, two tablespoons of water, the whites of two eggs. Boil the water and sugar until clear. Beat the whites to a stiff froth and add to the sugar as soon as taken off the stove. Keep beating the whole until cool; then flavor to taste. Put on with a knife before it gets hard.

BOILED FROSTING.

J. W. S.

One cup of sugar, two tablespoons of water, boil to a clear syrup. Take from the stove. Have ready two whites of eggs, beaten very stiff. Turn them into the syrup, and beat with a spoon till cool. Flavor with vanilla, and a little cream of tartar or lemon to whiten. I use an earthen baking dish for the boiling and beating. This is a small measure.

BOILED FROSTING.

Mrs. Hunker and Mrs. A. L. Backus.

To one quart of sugar add ten tablespoonfuls of boiling water. Boil the water and sugar together, then add the whites of four eggs well beaten.

BOILED FROSTING.

Mrs. Geo. E. Pomeroy.

Pour one-half a pint of boiling water over four cups of sugar. Boil till it will cream readily over a cold plate. Pour this hot

over the beaten whites of four eggs, and beat until cold. Flavor with tartaric acid, or the juice of a lemon, and to the taste with vanilla.

ALMOND ICING.

Blanch one pound of almonds; rub them to a smooth paste, adding gradually a little rose-water to moisten them; then mix them with plain icing as above.

BLACK CAKE.

Mrs. J. W. Walterhouse.

One pound of sugar, one pound of butter, one pound of flour, twelve eggs, four pounds of raisins, four pounds of currants, two pounds of citron, half chopped, and half sliced, one lemon, one large wine glass of brandy, one of wine, cloves, cinnamon and mace.

FRUIT CAKE.

Mrs. W. A. Reed.

One pound of brown sugar; one pound of butter; one pound of flour; twelve eggs; two pounds of currants; two of raisins; one of citron, (or five pounds of raisins and one pound of citron); four nutmegs; one large tablespoon of cinnamon, one of mace and one of cloves. Sift the spices and mix in a cup, take two glasses of white wine, one of brandy, one of rose water. Stir sugar and yolks of eggs together, and beat the butter to a cream; then stir the whites of the eggs to a froth, add together the sugar, yolks and butter, the spices and liquor, then the flour by degrees, lastly the whites of the eggs and the fruit. Put immediately in a moderately hot oven, if in one loaf, for three or four hours. Part of the raisins should be chopped.

FRUIT CAKE.

Mrs. Clapp, Albany.

Three cups of dark brown sugar; two cups of butter; stir together; add five beaten eggs; stir in one cup of sour milk if you have it, or sweet milk will do; one teaspoon of soda if you use sour milk, and two teaspoons of baking powder, if you use

sweet milk. Put the baking powder in with the flour; four cups of flour; two pounds of raisins, two of currants, one of citron; one wineglass of brandy, one of wine; one tablespoon of cinnamon, one of cloves, one of allspice, one of nutmeg. Bake three or four hours.

FRUIT CAKE.

Mrs. M. A Harrington.

Two pounds of flour, two of brown sugar, two of butter, two of eggs, two of currants, one of citron, four large nutmegs. Mix thoroughly, and just before putting in the oven, add one teaspoonful of sòda, dissolved in a very little water. This will make three loaves.

FRUIT CAKE.

Mrs. A. W. Barlow.

One pound sugar; one pound flour; fourteen ounces of butter; ten eggs; three pounds of seeded raisins; three pounds of Zante currants; one pound of citron; one wineglass of wine, one of brandy, and one of milk; one teaspoon of soda; one tablespoon of molasses, one of cinnamon; one teaspoon of cloves; one-fourth ounce of mace or one nutmeg; one pound blanched almonds, chopped. Sugar should be brown, and stirred a few minutes with the butter. The eggs must be beaten to a froth, and added to the sugar. Brown the flour before making cake, and have cool. Add flour to the first ingredients, then the molasses and spice. Dissolve the soda in milk, and mix with the brandy and wine. Stir the whole into the cake. Just before putting the cake into pans, stir in the fruit, a handful of each alternately, which should be well dredged with flour. Bake immediately. If the loaves are large, bake two and a half or three hours.

AUNT MARY'S RECIPE—FRUIT CAKE.

Mrs. Mitchell, Cincinnati.

One pound of flour, one of sugar, one-half of butter; one cup of sweet milk; five eggs; two teaspoonfuls of cream of tartar and one of soda; one pound of raisins and currants, if wished;

one pound of almonds, blanched. Flavor to taste. Two kinds of cake can be made of this recipe, the raisins in one cake and the almonds in the other.

WHITE FRUIT CAKE.

Mrs. C. A. Dodge.

One and a half cups of sugar; three-fourths of a cup of butter; three-fourths of a cup of milk; two eggs; one and a half cups of raisins; three cups of flour; one and a half teaspoons of cream of tartar; one-half teaspoon of soda.

FARMER'S FRUIT CAKE.

Mrs. Edward Bissell.

Three cups of dried apples, soaked over night, chopped fine; one teaspoonful of cloves; three cups of molasses. Simmer two hours. When cool, add two cups of butter, three eggs, one cup of sugar, one cup of sour milk, two heaping teaspoonfuls of soda, five cups of flour, spices and raisins, if you like. This will make two large loaves of cake, and will keep six months.

DRIED APPLE CAKE.

Mrs. S.

Two cups of dried apples; soak over night; in the morning chop fine. Add two cups of molasses, and simmer twenty minutes. When cool, add one cup of sugar, two eggs, one-half a cup of milk, one-half a cup of butter, three cups of flour, three teaspoons of baking powder, one-half a nutmeg, one teaspoonful of cloves, and one of cinnamon.

BLACKBERRY CAKE.

Mrs. C.

Three-fourths of a cup of butter; one and a half cups of flour; one cup of sugar; one cup of blackberry jam; three tablespoons of sweet milk; one teaspoonful of soda; three eggs; cinnamon and nutmeg to the taste.

CONNECTICUT ELECTION CAKE.

Mrs. Dr. Skinner.

Two quarts of sifted flour; one pint of butter and lard; one quart of sugar; three eggs; one pint of milk; one half a pint of yeast; raisins, citron; small glass of brandy; spice with cinnamon and nutmeg. Take all the flour, half of the sugar and butter, mix them well together, add the yeast, then wet up the flour with warm milk, the consistency of biscuit, and set to raise over night. In the morning, when raised, add the rest of the butter, sugar and eggs, then set to raise again. Add the fruit and spices, and a teaspoon of saleratus. Put in tins and bake. This will make three large loaves.

LOAF CAKE.

Mrs. B. B. Barney.

One pint of sweet milk; six coffeecups of sugar; three teacups of butter; four eggs; one-half a pint of yeast; spices to the taste. Take all of the milk and eggs, one cup of the butter, and two of the sugar; mix in a soft sponge over night with a little flour. Add the remainder of the ingredients in the morning, with one pound of raisins, and as much more flour as can be stirred in with a spoon. Fill your cake pans half full, let it raise until the pans are two-thirds full, then bake in a slow oven. Cover the cake with paper while baking.

BREAD CAKE.

Mrs. Wm. Cummings.

One pint of light dough, one cup of sugar, three-fourths of a cup of butter, three eggs beaten well; add spice with cinnamon. This is good with and without raisins.

BREAD CAKE.

Mrs. Robert Bell.

One cup of butter, two cups of sugar, four eggs, one pint dough, one cup raisins. Rub these together well.

FEDERAL CAKE.

Mrs. C.

One pound of flour, one pound of sugar, one-half pound of butter, five eggs, one pound of fruit (either of raisins or currants or both), one teacup of cream or milk, one-half a teaspoon of soda, one glass of wine, one glass of brandy, three teaspoons of cinnamon, one and a half of cloves, one nutmeg. This makes a dark cake. To have it lighter, use mace alone for spice, and omit either the wine or the brandy.

CITRON CAKE.

Mrs. A. L. Backus.

One cup of butter, one cup of milk, three cups of sugar, three cups of flour, two heaping teaspoons of baking powder, nine eggs (the whites only to be used); flavor with lemon. Mix the butter and sugar together thoroughly, then stir the milk in slowly, add the eggs beaten to a froth, then the flour and baking powder, stirring until well mixed. Put into the cake pan a layer of cake, then a layer of citron cut in thin strips, then a layer of cake, and again of citron, until all is used.

SPICE CAKE.

Mrs. A. L. Backus.

Use the above recipe, taking the yolks and adding one egg with cinnamon, nutmeg and cloves. Three loaves of cake can be made from these two recipes; one of White cake with citron, one Spice cake, and a layer of white and dark cake baked together form a Marble cake.

SPICE CAKE.

Mrs. O. C. Smith.

One pint of bread dough; when it is light, add one-half a cup of butter; one and a half of sugar; one cup of chopped raisins; two eggs; three-fourths of a teaspoonful of soda, and a tablespoonful of boiling water; put in the last thing, spices to the taste, and let it raise until very light.

SPICE CAKE.

Mrs. Nora Schirly, Cleveland, O.

One cup of butter, two cups of brown sugar, one cup of cold coffee, three cups of flour, three eggs, one cup of raisins, one-half cup of currants, one teaspoon of soda dissolved in one tablespoon of water, one teaspoonful of cloves, one teaspoonful of cinnamon, one-half nutmeg.

COFFEE CAKE.

One cup of sugar, one cup of molasses, one cup of butter, one cup of strong coffee, four cups of flour, one egg, one pound of raisins, one teaspoon of soda, two teaspoons of cream tartar, one teaspoon of cloves, one nutmeg.

COFFEE CAKE—NO EGGS.

Mrs. B. B. Barney.

Three-fourths of a cup of butter, one cup of brown sugar, one of Orleans molasses, one cup of cold coffee, one teaspoonful of the soda in the molasses, one-half teaspoonful in the coffee, one nutmeg, two tablespoonfuls of ground cinnamon, one of cloves, one cup of seeded raisins, one of English currants, one-fourth of a pound of citron, flour to make a stiff batter.

QUEEN'S CAKE.

Mrs. Fred. B. Dodge.

One pound of flour, one pound of sugar, one-half a pound of butter, five eggs, one-half a pint of milk, one teaspoon of soda, two of cream of tartar, and spice to the taste.

QUEEN'S CAKE.

Mrs. Dr. Skinner.

One pound of flour, one pound of sugar, one-half a pound of butter, six eggs, one teaspoon of cream of tartar, one-half a gill of wine or brandy, one-half a pound of raisins, nutmeg, and a little soda.

WHITE CAKE.

Mrs. G. H. Newman, Brattleboro.

Whites of ten eggs, tumbler of flour, one and one-half tumbler of sugar, one teaspoon of cream of tartar.

PEARL WHITE CAKE.

Mrs. Wm. Cummings.

Two cups of sugar, one cup of butter, one of sweet milk, one of corn starch, the whites of nine eggs beaten to a stiff froth and added gradually with the corn starch and flour, two cups of flour, one teaspoonful of baking powder.

DELICATE CAKE.

Mrs. J. W. Walterhouse.

Fourteen ounces of butter, one pound of loaf sugar, one pound of flour and one ounce, whites of twenty eggs, beaten stiff; flavor with bitter almonds, one-fourth of a teaspoonful.

DELICATE CAKE.

Mrs. Bellamy.

Two cups of sugar, one cup of butter, three of sifted flour, one teaspoonful of soda, two of cream of tartar, or two of baking powder, whites of eight eggs.

DELICATE CAKE.

Mrs. O. Vallette.

Two cups of powdered sugar, one cup of butter, one cup of sweet milk, two cups of unsifted flour, one-half cup of corn starch, whites of six eggs, three teaspoons baking powder sifted with the flour.

LEMON CAKE.

Mrs. J. B. Battelle and Mrs. Williams.

Three cups of pulverized sugar, five eggs, one cup of fresh butter, one-half a teaspoon of soda, one cup of sweet milk, one fresh lemon, four cups of sifted flour. Beat butter and sugar to a perfect cream, eggs separately, whites stiff. Dissolve the soda

in the milk and mix well; add the flour slowly, and the juice, and grated rind of the lemon.

WHITE POUND CAKE.

Mrs. F. D. J.

One pound of flour, one pound of sugar, fourteen ounces of butter, one cup of sweet milk, one teaspoon of baking powder, the whites of twelve eggs, flavoring, and citron and almonds as preferred. Cream together the butter and sugar; then add the milk; then the beaten whites, and lastly the flour—these last ingredients added as quickly as possible. Stir well together, adding the baking powder, citron, (or blanched almonds, sliced thin,) with the last portion of the flour.

ALMOND POUND CAKE.

This is made by adding to any nice pound cake before baking three quarters of a pound of sweet almonds, blanched and cut fine, and two ounces of bitter almonds, blanched and pounded to a paste and mixed with a little rose-water.

ALMOND CAKE.

Mrs. Fred. B Dodge.

One pound of sugar, one pound of flour, seven ounces of butter, five eggs, a small cup of milk, one teaspoon of soda and two of cream tartar, two teaspoonfuls of the essence of almonds. Bake in tin pans twenty minutes in a quick oven.

HICKORYNUT CAKE.

Mrs. John Milburn.

Four cups of flour, two cups of sugar, one cup of butter, one cup of sweet milk, three teaspoons of baking powder, a pint bowl of hickorynuts, (meats,) and the whites of eight eggs.

COCOANUT CAKE.

Mrs. John Milburn.

Two cups of sugar, one cup of butter, one cup of sweet milk, three cups of flour, the whites of seven eggs, one cup of cocoanut, two teaspoons of baking powder.

COCOANUT CAKE.

Miss D. E. Niles.

Three-fourths of a pound of flour, one-half a pound of butter, one pound of sugar, one grated cocoanut nut or two cups of desiccated, the rind of one lemon, three teaspoonfuls of baking powder, and six eggs, well mixed in.

COCOANUT CAKE.

Mrs. Drew, Tecumseh.

One pound of flour, one pound of sugar, one-half a pound of butter, whites of twelve eggs, one coffee cup of prepared cocoanut, one teacup of sweet milk, three teaspoons of baking powder.

AMAZON CAKE.

Miss D. E. Niles.

One cup of butter, two of sugar, three and one-half of flour, one cup of milk, six eggs, one glass of wine, one teaspoon of vanilla, one of lemon, and three of baking powder.

CHICAGO CAKE.

Mrs. C.

Whites of four eggs, two cups of sugar, one-half of butter, one of milk, three of flour, one teaspoonful of soda and two of acid. Put all the ingredients together, and beat twenty minutes.

SCOTCH CAKE.

Mrs. John Milburn.

Three-fourths of a pound of butter, one pound white powdered sugar, one pound flour, one pound raisins stoned, one lemon grated, eight eggs, one wine glass of brandy, and two teaspoons of baking powder.

FRENCH CAKE.

Miss Sarah Page.

One-half a cup of butter, two cups of sugar, one of milk, two teaspoons of baking powder, four eggs, three and one-half cups

of flour. Stir butter and sugar well together; add first the yolks and then the milk, flour and baking powder, and lastly the whites of the eggs beaten to a stiff froth.

IMPERIAL CAKE.

Mrs. M. Hough.

One pound of sugar, one pound of flour, three-fourths of a pound of butter, ten eggs, one wine glass of brandy, one pound of thin-sliced citron, the juice of one lemon, one-half a teaspoonful of mace, one-fourth a teaspoonful of soda dissolved in lemon juice. Bake in a moderate oven.

IMPERIAL CAKE.

Miss D. E. Niles and Mrs. John R. Osborn.

One pound of sugar, three-fourths of butter, one pound of flour, one pound of raisins, one pound of whole blanched almonds, one pound of citron, ten eggs, and one wineglass of wine or brandy.

POUND CAKE.

Mrs. M. Hough.

One pound of butter, one ounce of sugar, one ounce of flour, ten eggs, one wineglass of wine juice, the grated rind of one lemon; a small lump of soda in the lemon juice, one-half a nutmeg. Bake slowly an hour.

MRS. RUNTY'S CAKE.

Mrs. Dr. Bergen.

One heaping cup of butter, two heaping cups of sugar, three-quarters of a cup of milk, six eggs, (whites and yolks beaten separately,) three heaping cups of flour, two teaspoonfuls of baking powder, a teaspoonful of salt, and flavor to taste.

LADY CAKE.

May Norton.

Three cups of sugar, one cup of butter, one cup of rich sweet milk, one-half a teaspoon of soda, the whites of nine eggs, five cups of flour, and one teaspoon of cream of tartar.

MARBLED CAKE.

Mrs. A. E. Scott.

One cup of butter, two cups of sugar, three cups of flour, four eggs, one cup of sweet milk, two tablespoonfuls of baking powder in the flour. When mixed, take a cup of the batter and stir into it two tablespoonfuls of grated chocolate. Cover the bottom of your cake pan with the yellow batter, and place on it spots of the dark batter, then more of the light, and so continue until the pan is full.

SILVER CAKE.

Mrs. W. A. Reed.

Two cups of fine white sugar, one-half a cup of butter, two and a half of sifted flour, three-fourths of a cup of milk, whites of eight eggs, one-half teaspoon of soda, and of cream of tartar. Stir sugar and butter to a cream, then add the eggs beaten to a froth, then the flour afterwards; soda dissolved in the milk; stir the whole several minutes, then add the cream of tartar; bake in quick oven.

GOLD CAKE.

Mrs. W. A. Reed.

Three-fourths of a cup of butter, the yolks of eight eggs, one cup of sugar, two of sifted flour, one-half a teaspoon of soda dissolved in a teacup of milk, when well mixed stir in a teaspoon of cream of tartar.

GOLD CAKE.

Mrs. W. A. Reed.

Take the yolks of five eggs, two cups of powdered sugar, one-half cup of butter, one cup of milk, three cups of flour, a small measure of soda and cream tartar. To use with ice cream cake.

STARCH CAKE.

Mrs. J. H. Beatty.

Whites of ten eggs, two and a half cups of sugar, one of butter, one and a half cups of corn starch, one of sweet milk, and three of sifted flour.

CORN-STARCH CAKE.

Mrs. S. Chadwick.

One cup and a quarter of sugar, half a cup of butter, half a cup of sweet milk, half a cup of corn starch, one cup of flour, one full teaspoon of baking powder, whites of three eggs; beat to a stiff froth and put in the last thing.

A LITTLE CAKE.

Mrs. G. H. Newman, Brattleboro.

Whites of three eggs, one cup of sugar, one-third of a cup of butter, half a cup of sweet milk, one teaspoon of cream of tartar, half a teaspoon of soda, one cup of flour.

PINT CAKE.

Mrs. G. H. Newman, Brattleboro.

One pint of sugar, one cup of butter, one cup of milk or water, three eggs, three teaspoons of baking powder; flavor to taste; flour to make stiff as cup cake.

PINT CAKE—No. 2.

One pint of sugar, one pint of flour, eight eggs, juice and rind of one lemon, piece of soda size of a small bean.

TO IMPROVE SPONGE CAKE.

From "In the Kitchen."

Grate fresh orange-peel over the loaf before icing.

WHITE SPONGE CAKE.

From "In the Kitchen."—Shelter Valley.

Half a pint of flour, three gills of sugar, one teaspoonful of cream of tartar, sifted with the flour, the whites of ten eggs beaten stiff. Stir the sugar gently in with the whites of the eggs, add the flour, stirring as little as possible; flavor with bitter almond and bake in one loaf.

A SUGGESTION.

A suggestion given with regard to white sponge cake is that it is best when eaten within three or four hours after baking. If permitted to stand over night it is not so good.

WHITE SPONGE CAKE OR SNOW CAKE.

Mrs. Wm. A. Reed and Mrs. E. Hamilton.

The whites of ten eggs, one and a half tumblers of pulverized sugar, the same of flour, one even spoon of cream of tartar. Put cream of tartar in the flour; sift sugar and flour on the eggs after they are well beaten. Stir as little and as lightly as possible, otherwise the cake will be tough, and flavor to taste with lemon or bitter almonds.

CREAM SPONGE CAKE.

Mrs. R. M. Patrick.

One cup of flour, one cup of sugar, one-half a cup of cream, two eggs, one-half a teaspoon of cream of tartar, one-fourth of soda.

SPONGE CAKE.

May Norton.

Six eggs, one coffeecup of sugar, one of flour. Beat the yolks and sugar together fifteen minutes, then add the whites of the eggs and beat fifteen minutes; stir in the flour lightly with one tablespoon of baking powder, and bake in a quick oven.

SPONGE CAKE.

Mrs. G. W. D.

Put one pound of powdered sugar into a large bowl, which stands in a dish of hot water. Then break twelve eggs into the bowl with the sugar, and whisk it briskly until the mixture is a little warm. Then take the bowl from the hot water and continue whisking for one hour or until it is very light and thick, then add one-half a pound of flour (less one handful), and the juice and grated rind of one lemon; mix lightly, and bake in a moderate oven.

SPONGE CAKE.

Mrs. Dr. Skinner and Mrs. A. L. Backus.

One pound of sugar, ten eggs, one-half a pound of flour, one teaspoonful of salt, one lemon; beat the yolks and sugar well together; add the salt, and grate the rind of the lemon with a teaspoon of the juice. Beat the whites of the eggs very stiff and stir into the cake, adding the flour while foaming, and stir as lightly as possible. Put into buttered tins, and bake in a quick oven.

SPONGE CAKE.

Mrs. Drew, Tecumseh.

One cup of sugar, one cup of flour, four eggs, one and one-half teaspoonfuls of baking powder, pinch of salt, rind and juice of one lemon.

BERWICK SPONGE CAKE.

Miss D. E. Niles and Mrs. A. E. Scott.

Six eggs beaten five minutes, three cups of sugar added, and beaten one minute, two cups of flour added, and beaten one minute, one cup of cold water, with juice and rind of one lemon, two more cups of flour, one-fourth teaspoon of soda, a pinch of salt. Add each of the ingredients separately, and beat one minute, when all together bake at once.

BOILED SPONGE CAKE.

Mrs. Drew, Tecumseh.

Whites of seven eggs, yolks of five, three-quarters of a pound of sugar, one-half a pound of flour, a pinch of salt, the juice and rind of one lemon. Boil the sugar in a wineglass of water and add to the eggs when beaten stiff, put in the flour as lightly as possible and bake in a slow oven.

SOFT MOLASSES CAKE.

Mrs. C——.

One cup of molasses, one-half a cup of hot water, two and a half of flour, two tablespoons of butter, one of soda, one egg, ginger.

SPONGE GINGERBREAD, WITHOUT EGGS.

Mrs. R. M. Patrick.

One cup of molasses, one cup of sour milk, one cup of sugar, two teaspoons of saleratus, partly in the milk, and partly in the molasses, one heaping tablespoonful of butter, and five cups of flour; ginger and spice to taste. Bake in shallow tins. Eat warm.

SOFT GINGERBREAD.

Mrs. M. J. Barker.

Two cups of New Orleans molasses, one of sugar, brown or white, three and a half of sifted flour, one of melted butter, three eggs, a teaspoon and a half of soda in a cup of sweet milk; ginger to the taste.

SOFT GINGERBREAD.

Mrs. Carrington.

One cup of New Orleans molasses, half cup of sour milk, two and a half cups of flour, half a cup of butter, one egg (well beaten), ginger to taste, two even teaspoonfuls soda. Heat the molasses, ginger and butter together; add sour milk, egg, flour and soda, well dissolved.

SOFT GINGERBREAD.

Mrs. G W. Newman, Brattleboro.

Soft gingerbread without eggs. One cup of molasses, one-half cup of brown sugar, one-half cup of sour milk, one-half cup of butter, one-fourth cup of lard, one-half teaspoon of soda, two teaspoons of ginger. Bake in shape of cookies, only thicker.

GINGERBREAD.

Mrs. S. M. Preson.

One teacup of molasses, one egg, one teaspoon of ginger, one-half a cup of sour milk, one-half a cup of shortening, one-half a cup of brown sugar, two and a half cups of flour, one teaspoon of saleratus dissolved in one-third of a cup of warm water, add a little salt.

GINGER DROP CAKE, WITHOUT EGGS.

Hattie Burton.

Two cups of molasses, one of sour milk, one-half a cup of butter, three of flour, three teaspoonfuls of soda and spices.

LAYER CAKES.

LEMON CAKE.

Mrs. C.

Two cups of flour, two cups of sugar, six eggs, six tablespoons of butter, four of milk, two teaspoons of acid sifted with flour, and one of soda in the milk. Beat all together and bake in two loaves.

For Jelly.—Three-fourths of a pound of sugar, one-fourth of a pound of butter, six eggs, rind and juice of three lemons. Beat sugar, butter and eggs thoroughly together, and place in a dish of hot water until heated, then add the grated rinds and juice of the lemons, and stir until thick enough and quite smooth, then split the cake and put this jelly in while warm.

LEMON CAKE.

M. R. Pomeroy.

One-half cup of butter, two cups of sugar, one cup of milk, three eggs, a little over three cups of flour, three teaspoons of baking powder. Bake in layers. Make an icing of the whites of two eggs and the juice of two lemons, stirred with sugar to the proper consistency. Spread thick between the layers, on the top and sides.

LEMON CAKE.

Mrs. W. H. H. Smith.

Use for this any nice cake, and bake in layers. To put between take one lemon, a small cup of sugar, one egg, a tablespoon of butter. Boil all together. Cover with this two layers. Scatter over the top sifted sugar, or frost with white icing.

ORANGE CAKE.

Mrs. C.

Three cups of sugar, one of butter, one of milk, four and a half of flour, six eggs, one teaspoon of soda, and two of acid.

FROSTING FOR ORANGE CAKE.—Juice and rind of two oranges, three cups of sugar, two eggs.

ORANGE CAKE.

Mrs. A. E. Scott, Mrs. N. B. Eddy and others.

One cup of butter, two of sugar, three and a half of flour, one small cup of milk, five eggs, leaving out the whites of two for frosting if you wish, three teaspoonfuls of baking powder in the flour. Bake in jelly-cake tins.

FOR THE FROSTING.—Beat the two whites until stiff, add the juice and grated peel of an orange, and sugar till it is of the usual consistency of frosting. This cake is very nice in a plain loaf, or baked in jelly-cake tins, with chocolate, jelly custard or cocoanut frosting.

SPONGE JELLY CAKE.

Mrs. H. M. Bacon.

One cup of sugar, one of flour, three eggs, one tablespoonful of milk, one teaspoon of baking powder mixed in flour. Bake in thin sheets. When cool, spread on jelly and roll it.

JELLY CAKE.

Miss Sarah Page, Albany, N. Y.

Not quite a cup of butter, two cups of sugar, the yolks of four eggs, and the whites of two; beat well together; add one cup of

sweet milk, two teaspoonfuls of baking powder, lemon flavor and three cups of flour.

FROSTING.—Take the whites of the two eggs remaining, stir in powdered sugar until quite stiff; put on the cake with a knife wet either in milk or water. By dividing this cake and using some chocolate with a part of the frosting, you may have the variety of jelly and chocolate cake, with the trouble of making one kind, or by using a part of the cake with the addition of currants, you may have a small fruit cake, in addition to your jelly cake.

WASHINGTON CAKE.

Mrs. Edward Bissell and Mrs. E. C. Shaw.

One cup of sugar, one-half a cup of butter, four eggs, one cup of flour. Bake in jelly-cake pans.

FOR THE JELLY.—Take one cup of sugar, the grated rind and juice of one lemon, one large sour apple grated, and one egg. Let it boil up and spread between the cake.

WHITE ALMOND CAKE.

Mrs. C. A. King.

The whites of eight eggs, two cups of sugar, one of butter, one of milk, four of flour, one tablespoon of baking powder, one cup of blanched almonds split, and put in the cake, baked in thick layers, one cup more of almonds chopped and put in the frosting between the layers.

WHITE MOUNTAIN CAKE.

Mrs. A. L. Backus.

Four cups of flour, three cups of sugar, one cup of butter, one cup of milk, two heaping tablespoonfuls of baking powder, six eggs, and flavor with lemon.

This is an excellent recipe for layer cakes with frosting jelly, chocolate or custard between the layers.

WHITE MOUNTAIN CAKE.

Mrs. W. W. Williams.

One-half pound of butter, one pound of sugar, one pound of flour, one coffeecup of milk, one teaspoon of soda, two of cream of tartar; six eggs beaten separately. Bake in thin loaves, and frost between each loaf and on the top.

MOUNTAIN CAKE.

Mrs. G. H. Newman, Brattleboro.

Three cups of flour, one and one-half cups of butter, three cups of sugar, one cup of sweet milk, the whites of twelve eggs, one teaspoon of soda, two of cream of tartar. Bake in sheets.

ICING FOR IT.—Whites of five eggs, one pound of pulverized sugar, flavor with rose-water, lemon or almond.

WHITE MOUNTAIN CAKE.

Mrs. B. B. Barney.

The whites of four eggs, two cups of sugar, small half cup of butter, three cups of flour, one tablespoonful of baking powder. Bake in jelly pans, four layers. Lay up the cake, while warm, with boiled frosting, for which use one pound of pulverized sugar, the whites of three eggs. First pour sufficient water over the sugar to dissolve it well. Beat the whites of the eggs a trifle, but not to a froth, then beat the egg with the sugar. Flavor with lemon or vanilla to taste. Put this mixture in a bright tin vessel, which place in a kettle of boiling water, beating all of the time for fifteen or twenty minutes. Then take from the fire, continue to beat until quite cool. This boiling makes it sufficiently thick to frost the cake upon the top, but for the part between the layers add a little warm water. When too thick it hardens, crushing the cake in cutting.

CREAM CAKE.

Mrs. B. B. Barney.

Two cups of powdered sugar, two-thirds of a cupful of butter, four eggs, one-half a cup of milk, one tablespoon of

baking powder, three cups of flour. Bake four layers, and spread between them, when cold, the following: One-half pint sweet milk, two teaspoonfuls corn starch, one egg, and one-half cup of sugar. Heat the milk to boiling, and stir in the corn starch, wet with a little cold milk. Take out a little and mix gradually with the beaten egg and sugar; return to the rest of the custard and boil, stirring constantly until quite thick. Let it cool before you season, then add a teaspoon of vanilla.

SOUR CREAM CAKE.

Mary E. Pomeroy.

Three tablespoonfuls of sugar, half a pound of blanched almonds, two eggs; add sugar and yolks, stir in one cup of thick sour cream, well whipped, and then add the chopped nuts. This is to be placed between the layers of any nice cake. If the cream is right, this is superb.

ICE CREAM CAKE.

Miss C. A. Dodge.

Two cups of pulverized sugar, three-fourths of a cup of butter, one of milk, one of corn starch, two of flour, the whites of seven eggs beaten stiff, one teaspoonful of baking powder. Bake in jelly pans, quick and soft.

Cream for this Cake.—Pour one-half of a pint of boiling water over four cups of sugar, and boil until a spoonful on a cold plate will stir to a thick cream. Pour the boiled sugar over the whites of four eggs beaten stiff, and stir until the whole is cold and creamy, add one-half a teaspoonful of tartaric acid and vanilla, according to taste, spread between the cake, and cover the top of the last one.

ICE CREAM CAKE.

Mrs. Dr. Bergen.

Two cups of sugar, one large spoonful of butter, one cup of milk, the whites of three eggs, three cups of flour, one teaspoon of

soda, two teaspoons of cream of tartar. Divide and bake in two cakes, and put them together with an icing made in the following way: The whites of two eggs, twenty-four teaspoonfuls of fine sugar, one-fourth of a teaspoonful of cream of tartar, beat this fifteen minutes, and spread between the cakes and cover them.

CUSTARD CAKE.

Mrs. M. D. Carrington.

Two cups of sugar, two and a half cups of flour, one-half a cup of sweet milk, eight tablespoons of melted butter, six eggs beaten together, one teaspoonful of cream of tartar, and one-half of soda.

CUSTARD.—One quart of milk, the yolks of four eggs, two tablespoonfuls of sugar, and half a teaspoonful of vanilla added when the custard is cold.

CUSTARD CAKE.

Mrs. A. W. Barlow.

Two and a half cups of flour mixed in two heaping teaspoons of baking powder; add two cups of sugar, four eggs, one-half a cup of melted butter, and one cup of milk; stir briskly a few minutes. Bake in a jelly pan.

CUSTARD.—One pint of milk boiling hot, one egg, one-half a cup of sugar, the same of flour, mixed smooth with a little cold milk; add a little salt, and stir into the boiling milk. Stir well until it thickens. When cool spread between layers of cake. It should be used the day it is made. This cake is very nice with boiled frosting, chocolate or jelly, between layers.

CUSTARD CAKE.

Two cups of sugar, six tablespoons melted butter, six eggs beaten separately, two and one-half cups flour, one-half cup milk, one teaspoon soda, two teaspoons cream tartar.

CUSTARD FOR THE SAME.—One-half pint of milk, two eggs, sweeten to taste, flavor with vanilla; bake on pie plates, and put custard between as jelly cake.

CUSTARD CAKE.

Six eggs less one white, two cups sugar, six tablespoons melted butter, two and one-half cups flour, one-half cup sweet milk, one teaspoon cream tartar, one-half teaspoon soda, two teaspoons vanilla.

CUSTARD.—One pint milk, three eggs, three large tablespoons sugar, three teaspoons vanilla. Very nice.

CHOCOLATE CAKE.

Mrs. M. D. Carrington.

Whites of eight eggs, two coffeecups of sugar, one of butter, two of flour, one of corn starch, one cup of milk, two heaping teaspoons of baking powder. Bake in round tins, as for jelly cake. Grate the chocolate and stir into hot milk until about the consistency of jelly; sweeten to the taste; spread between the cakes; add to the frosting for the loaf enough of the chocolate to give it a light color of chocolate.

CHOCOLATE CAKE.

Mrs. O. C. Smith.

WHITE PART.—Whites of four eggs, one cup of sugar, half a cup of butter, half a cup of sweet milk, two cups of flour, one and a half teaspoonfuls of baking powder.

DARK PART.—One whole egg, and the yolks of three, half a cup of butter (small cup), one cup of sugar, half a cup of milk, two cups of flour; baking powder; grate in chocolate; flavor with vanilla. Make frosting not quite as stiff as usual; beat in chocolate to taste. This makes a cake of six layers. Put the dark and light layers alternately.

CHOCOLATE CAKE.

Mrs. A. W. Barlow.

Two cups of sugar, two-thirds of a cup of butter, worked to a cream, three cups of flour, mixed with two full teaspoons of baking powder, one cup of sweet milk; flour and milk stirred alternately into the butter and sugar; the whites of six eggs

beaten stiff and added last, stirring as little as possible. Bake in layers.

CHOCOLATE.—Whites of four eggs; stir in two-thirds of pulverized sugar, and the best sweet chocolate grated one-third; make as stiff as frosting, and spread between layers.

TRI-COLORED CAKE.

Mrs. Fred. B. Dodge.

One cup of white sugar, one cup of flour, one-half a cup of butter, half a cup of sweet milk, one-half a teaspoon of soda, and one of cream of tartar, whites of five eggs; bake in two very thin square cakes. Then take one-half of the same quantity of ingredients, using red sugar sand instead of white sugar, and bake in one cake the same size as the first. Again take the same quantity as at first, using the yolks of the five eggs, and baking in two cakes, spread the cakes with jelly, and place the pink cake in the centre, the white on each side, and the yellow cakes on the top and at the bottom. Frost or sprinkle with sugar.

CARAMEL CAKE.

Mrs. Geo. McCracken.

One cup of butter, and two of sugar, whites of seven eggs, one cup of milk, two and a half cups of flour, one cup of corn starch, one-half teaspoonful of soda, one teaspoonful of cream of tartar.

THE CARAMEL.—One pound of brown sugar, one-quarter of a pound of chocolate broken in small pieces, butter the size of an egg, half a cup of milk; flavor with vanilla. Boil five minutes. Bake in shallow pans.

SMALL CAKES.

QUEEN DROPS.

Mrs. G. H. Newman, Brattleboro.

One cup of sugar, a piece of butter the size of a small egg, three-quarters of a cup of sweet milk, half a teaspoon of soda,

one teaspoon of cream of tartar, flour enough to drop well; drop on to greased paper.

DROP CAKE.

Mrs. B. B. Barney.

Two cups of sugar, one cup of butter, one cup of sour milk, one teaspoon of soda, three eggs, flour to make a soft batter. Bake on paper in a dripping-pan, size to taste, one or two spoonfuls each.

COCOANUT DROPS—No. 1.

Mrs. Standart.

To one cocoanut grated add one half a pound of crushed sugar, one tablespoonful of flour, whites of two eggs beaten light. Make in small balls and bake in a moderate oven.

COCOANUT DROPS—No. 2.

Mrs. Standart.

One pound of sugar, one cocoanut grated, one teaspoon of flour, and three eggs.

COCOANUT DROPS.

Miss Sarah Page.

Take two cocoanuts grated fine, one cup of sugar, and the whites of two eggs, not beaten; mix well with the hands, and bake in a moderate oven.

HICKORYNUT CAKES.

Mrs. Thomas Daniels.

Two-thirds of a cup of butter, two cups of sugar, two and a half of flour, one cup of sweet milk, one teaspoon of baking powder, four eggs, a pint bowl of hickorynut meats. Paper your pans and drop the batter on with a tablespoon.

WAFERS.

Mrs. C. R. Messinger.

One pound of flour, a quarter of a pound of butter, half a pound of sugar, two eggs beaten, one glass of wine and a nutmeg.

COCOANUT WAFERS

From "In the Kitchen."

Half a pint of powdered sugar, half a pint of desiccated cocoanut. Three even tablespoons of flour, half a teaspoonful of vanilla, and two eggs. Beat the eggs and add the flour, sugar, vanilla and cocoanut. Bake on buttered paper.

LITTLE POUND CAKES.

One cup of butter, two cups of fine white sugar, the whites of three eggs and the yolks of five. The remaining whites for frosting. Cream the butter and sugar well together, and grate in a little nutmeg. Add the beaten yolks of the eggs, then one cup of sweet milk and the beaten whites, and four cups of sifted flour. Stir in with the first cup of flour one good teaspoonful of baking powder. These are nice baked in patty pans or muffin rings in the oven, and then frosted.

HARTFORD CREAM CAKES.

Mrs. S. Chadwick.

One pint of milk or water, three ounces of butter, seven of flour, and five eggs. Put the butter in the milk and let it scald. Then stir in the flour until it is smooth, and then add the eggs, two at a time. Drop a spoonful at a time on a buttered tin, and bake in a quick oven. When cold cut open a small place with the scissors, and fill with cream.

CREAM.—Beat two eggs with four spoonfuls of flour, and pour into one pint of boiling milk. Stir until it is quite thick and smooth and flavor with lemon or vanilla.

CREAM CAKES.

Kate Mickles.

One pint of water, and half a pound of butter; put over the fire to boil. While boiling stir in three-fourths of a pound of

flour and let it boil thoroughly. Let it cool, beat two eggs, whites and yolks separately, stir them in and bake in patty pans.

INSIDE.—One quart of milk, from which take four tablespoonfuls to moisten four of flour; put the remainder of the milk on to boil; beat four eggs with six tablespoonfuls of sugar; when the milk boils, stir in the four eggs and sugar; boil a few minutes; flavor with lemon.

CHOCOLATE CREAM CAKES.

These are nice made after the recipe for Cream cakes. Form with a spoon, as it is dropped in the dripping-pan, in little, long cakes. When baked and after they are cold, open them at one side and put in the cream, which will be made the same as for Cream cake, with the addition of one ounce of chocolate, which has been dissolved with three tablespoons of water, over boiling water. To this will be gradually added half a pint of milk, one beaten egg, and two tablespoonfuls of dissolved corn starch. Cook until about as thick as custard over the boiling water; add two tablespoons of fine sugar, mix well, and flavor with vanilla. Frost each little cake if you choose, or scatter over powdered fine sugar.

COOKIES OF 1812.

Mrs. E. Chapin.

One pint of sugar; one teacup of butter; four eggs; two tablespoons of sweet milk; one teaspoon of soda; one-half of nutmeg; vanilla. Flour to roll out.

COOKIES WITHOUT EGGS.

Mrs. C.

Two cups of sugar; one cup of butter; three tablespoons of milk; one teaspoon of soda, and two of cream of tartar; five cups of flour.

LUNCH COOKIES.

Mrs. M. C. B.

One-half cup of butter; two cups of sugar; one egg; one teaspoon of soda; one teacup of sour milk; (if sweet milk is used

add two teaspoons of cream of tartar). Put sugar, butter and eggs into flour without beating, stir well together, and add milk and one-fourth of a nutmeg, and the soda dissolved in two tablespoons of hot water, with flour enough to make a *soft* dough to roll out *very* thin. Bake in a quick oven.

MRS. GRIFFIN'S COOKIES.

Two cups of sugar, one of butter, two eggs, a pinch of soda in two tablespoons of water. Rub butter and sugar well together; add eggs and other ingredients; add flour to roll *very* thin; bake quickly.

BRITTLE COOKIES.

Miss D. E. Niles.

One cup of sugar, one of butter, one of cold water, one teaspoon of soda; flour to roll out very soft or thin. Some use spice and caraway seeds with these.

SUGAR COOKIES.

Miss Hattie Burton.

One cup of butter, two of sugar, four eggs, one teaspoon of soda dissolved in a tablespoonful of milk; flour to roll out thin.

COOKIES.

Mrs. W. W Williams.

One scant cup of butter, one heaping cup of white sugar, two eggs, eight teaspoonfuls of milk, one-half a teaspoon of soda, one of cream of tartar, nutmeg; roll out soft.

SUGAR COOKIES.

One cup of butter, two cups of sugar, one-half cup of milk, two eggs, one teaspoon of soda. Mix soft and roll thin.

GINGER COOKIES.

Mrs. Dan Collins.

Two cups of molasses, one cup of butter, two eggs, one teaspoonful of soda, dissolved in half a cup of warm water; mixed soft with flour.

MOLASSES COOKIES.

Mrs. J. B. Hoag.

Two cups of New Orleans molasses, one of sugar, one of butter, one of boiling water, two heaping teaspoons of saleratus.

GINGER COOKIES.

Mrs. M. D. Carrington.

One cup of brown sugar, one of molasses, one of butter, one-half a cup of hot water, one and a half teaspoons of soda, two eggs, one tablespoon of ginger, and a teaspoon of cloves.

GINGER COOKIES.

Mrs. Fred. Eaton.

Two cups of molasses, half a cup of sugar, ten tablespoons of melted butter, nine spoons of boiling water, three teaspoons of soda, in a little molasses, half a tablespoon of ginger; flour to roll soft; cut thick.

BRANDY SNAPS.

Mrs. B. B. Barney.

One pint of molasses; one pint of lard and butter, mixed; three eggs; three-fourths of a teacup of water; three-fourths of a cup of brandy; one tablespoonful of saleratus; salt; mix the night before baking.

GINGER SNAPS.

Mrs. R. M. Patrick.

One cup of sugar, one and a half cups of molasses, one cup of butter, one tablespoon of soda in a cup of warm water; ginger.

JUMBLES.

Mrs. M. D. Carrington.

Two cups of sugar, one of butter, one of sour cream, three eggs, one-half a nutmeg, one teaspoon of soda, and flour to roll out.

JUMBLES.

Miss Sarah Page.

One cup of sugar, one-half cup of butter, two eggs, flour to roll out.

WHIG JUMBLES.

Mrs. W. A. Reed.

Five teacups of flour, three of sugar, one and a half of butter, one of cream, four eggs, one glass of wine, one nutmeg, one teaspoon of soda.

SPANISH BUNS.

Mrs. L. L. Comstock.

One pint of flour, one pint of sugar, one cup of butter, one cup of sweet milk, one tablespoonful of cinnamon, one of cloves, one of soda, two of cream of tartar, and four eggs. Bake on square tins and frost.

SCOTCH SHORT-BREAD.

Mrs. David Smith.

Four pounds of flour, two pounds of butter, one and a quarter pounds of sugar, one wine glass of rose-water, one-half pound of caraway comfits, and one-half a pound of citron.

PROCESS: Rub the butter and sugar to a cream; add the water, then the flour, and mix. Roll out to half an inch in thickness, strew over it the candy and citron cut in thin pieces. Pass your rolling pin over this, and then cut out into squares and diamonds, with a paste jiggler, and bake in a dripping pan. This will keep fresh and nice for two or three months.

WIGS.

Mrs. M. Johnson, Marietta.

One-half a pound of butter, one-half a pound of sugar, six eggs, one pint of milk, two pounds of flour, and one-half teaspoonful of yeast. Let them rise, and bake them in cups.

SAND TARTS.

Mrs. S. J. Dick.

One-half a pound of butter, one of sugar, one of flour, and the yolk of one egg. Roll very thin, and cut with a biscuit cutter. Blanch one-half a pound of almonds and split; put three or four on the top of each cake; take the white of the egg, unbeaten, and spread lightly over each cake with a feather.

TEA CAKES.

Mrs. J. B. Battelle.

Six eggs, (omit the whites of four,) one-half a pound of loaf sugar, three-fourths of a pound of butter, one teaspoon of soda dissolved in a large spoonful of vinegar. Flavor to your taste; make into a soft dough, roll thin, cut in shapes, bake quickly and delicately.

FRIED CAKES.

IN frying cakes if the grease is too cool the cakes will absorb the grease. It is bet'er in making them to add all the ingredients, as sugar, butter, spice, milk, etc., before the flour, putting this in last, and the baking powder also, if used. Mould them together quickly, but have them free of flour, as they are put in to fry.

RAISED DOUGHNUTS.

Mrs. O. L. Peck.

Two cups of sweet milk, two of sugar, one of butter and lard, one cup of yeast, four eggs, and one nutmeg. Set them over night, make about as stiff as biscuit, roll out in the morning; cut them small, let them rise fifteen or twenty minutes before frying in hot lard.

CONNECTICUT DOUGHNUTS.

Mrs. A. L. Backus.

One pint of milk, one small cup of butter, one small cup of yeast, flour to make a stiff batter. When very light work into it four eggs, two cups of sugar, a little salt and nutmeg; knead in flour to make it soft as biscuit dough, and when it is of a spongy lightness roll the dough out lightly, half an inch thick, cut in strips; let them stand until quite light, and fry in hot lard.

BAKING POWDER DOUGHNUTS.

Mrs. L. Humphrey.

One quart of flour, one teacup of sugar, one egg, one heaping tablespoon of lard, one teaspoon of cinnamon, one tablespoonful of baking powder, milk enough to make a dough to roll out. Rub the baking powder into flour, then rub in the lard, sugar, spice, and a little salt. Beat the eggs well, put part of the milk with it and stir into the batter, then add the rest of the milk.

DOUGHNUTS.

Mrs. D. A. Collins.

One-half cup of butter mixed with two quarts of flour, two tablespoonfuls of baking powder, two eggs, one cup of sugar, sweet milk enough to make the dough into the proper consistency for making into cakes.

RAISED FRIED CAKES.

Mrs. Dr. Skinner.

Four cups of light bread dough, half a cup of butter, one cup of sugar, one egg, a little cinnamon; mix well and set to raise again for two hours, roll out, cut in square cakes and fry in hot lard.

FRIED CAKES.

Mrs. C. A. Croninger.

Two cups of sugar, one pint of sour milk, three eggs, one spoonful of lard, one teaspoonful of soda, a like amount of cream of tartar.

FRIED CAKES.

Mrs. N. B. Eddy.

One cup of sugar, three eggs, five tablespoons of melted lard, three teaspoons of baking powder; mix with flour as soft as can be rolled.

FRIED CAKES.

Mrs. F. D. J.

One cup of powdered sugar and two eggs well beaten together, add to this two tablespoons of butter (melted), and some powdered cinnamon or nutmeg. Then put in two teacups or one pint of sour milk, and one teaspoon of finely pulverized soda dissolved in the milk. Mix with sifted flour stiff enough to roll out nicely, and fry. As they are taken out after frying a little powdered sugar sifted over is an improvement. The same recipe is good substituting sweet for sour milk. Sour milk is best, however.

CRULLERS.

Mrs. H. M. Bacon.

To one quart of flour, add two tablespoons of melted butter, two-thirds of a cup of sugar, one or two eggs, one tablespoon of baking powder and a little salt; mix with water, and fry in hot lard.

CRULLERS.

Mrs C. L Young.

Two cups of sugar, one of butter, one of milk, six eggs, two-thirds of a teaspoon of soda, one large spoonful of cream of tartar, one of baking powder, nutmeg, flour until stiff enough to roll out; be careful not to make it too stiff.

CONFECTIONERY.

To Prepare Syrup for Candies.

DISSOLVE two pounds of sugar in one pint of water, add the white of an egg, and beat up the mixture well. Let it boil and then take from the fire and remove the scum, throw in a little more water, and again take off and remove the scum. Do this until no scum arises. Confectioners purify the purest sugar.

The proper strength for syrups is two pounds of sugar, and a pint of water. Confectioners also use cream of tartar to clarify syrups ; half an ounce to five pounds of sugar.

COCOANUT CANDY.

Two pounds of coffee sugar to one cocoanut ; dissolve sugar in the milk of the cocoanut, then let it come to a boil, and add the grated nut. Boil until tender, then pour out, and let cool on buttered pans. Cut in squares.

COCOANUT DROPS.

H. S.

Whites of three eggs (beaten), one teacup of sugar, half a pound of grated cocoanut ; bake on buttered white paper.

CARAMELS.

Mrs. W. W. Williams.

One cup of boiled milk, three cups of sugar, one of syrup, one tablespoon of flour, one twenty-five cent cake of chocolate grated. Boil steadily half an hour, stirring all the time.

CHOCOLATE CARAMELS.

Lizzie M. Peck.

One cup of ground or crushed chocolate, one of New Orleans molasses, one of miik, one of sugar, a piece of butter the size of an egg. Stir all the time while boiling. Try in cold water. If it hardens it is done.

CHOCOLATE CARAMELS.

Mrs. J. M. Gloyd.

One and a half cups of chocolate, one cup of sugar, one of molasses, three-fourths of a cup of milk, half cream if possible, and butter the size of an egg. Boil longer than molasses candy; spread over buttered tins when nearly cold, break with the back of a knife.

CREAM CANDY.

Mrs L. L Comstock.

Two cups of sugar, one cup of vinegar, one cup of water; boil without stirring, when done flavor with vanilla.

CREAM CANDY.

Mrs. Mitchell, Cincinnati.

Four cups of sugar, two cups of water, one-half a cup of vinegar, lemon, or vanilla to taste. Boil until done.

LEMON DROPS.

Mrs. W. C.

Boil clarified syrup until it will not stick to the fingers, and cracks when cold; flavor with lemon, and drop in small drops on buttered paper, and let it remain until cold.

BUTTER SCOTCH.

Mrs. M. D. Carrington.

Three tablespoons of white sugar, three of molasses, two of water, one of butter and a very little soda. Boil until it is brittle.

BUTTER SCOTCH.

H.

One cup of molasses, one of brown sugar, one-half a cup of butter and a little soda. Boil until brittle.

TAFFY CANDY.

Mrs. J C. Hall.

Two-thirds of a tumblerful of water, one ounce of butter, one pound of white sugar, one teaspoonful of vinegar, one-half a teaspoonful of cream of tartar. Boil until brittle. Be sure and do not stir it.

MAPLE SUGAR CANDY.

Mrs. W. C.

To five pounds of maple sugar, and half an ounce of cream of tartar, add two tumblers of water; as it boils up take from the fire and skim, and continue to do so, putting in a very little water each time as you boil and skim it, while any impurities arise. Boil until it is brittle, which may be ascertained by dropping in cold water. Pour in buttered pans and cool sufficiently to pull. Stretch the candy until white as possible, and then twist in small strings and break into sticks.

MOLASSES CANDY.

Mrs. David Ketcham.

Heat a kettle pretty hot, butter it as you would a cake pan, pour in one quart of molasses and one coffeecup of sugar. Boil briskly twenty minutes, stirring all the time. Then try it by dropping a little in cold water. If it becomes solid immediately it is done, if not, boil a little longer. Before pouring out stir in a teaspoon of powdered soda. A few walnut meats or some pounded pop corn is a great improvement.

QUICK MOLASSES CANDY.

Lizzie M. Peck.

One cup of New Orleans molasses, one-half of light brown sugar, two tablespoons of vinegar, a piece of butter the size of an

egg. Boil steadily about ten minutes. Try it in cold water, if it hardens it is done. Just before taking it from the fire add one-fourth of a teaspoon of powdered soda. Then pour it in tins to cool and pull it as soon as cold enough.

MACCAROONS.

One pound of almonds blanched and pounded, the whites of three eggs, and one pound of pulverized sugar (sifted); mix all well together, and drop in little cakes on white buttered paper; dredge over them a little sugar and bake.

MERINGUES.

Mrs. Mitchell, Cincinnati.

Whites of four eggs whipped stiff with one pound of powdered sugar; flavor to taste, drop on paper in the shape of an egg half an inch apart, brown lightly done, cool and slip off with a knife, and fill with whipped cream as made for Charlotte Russe.

STRAWBERRY MERINGUES.

Pour over a pound of fine pulverized loaf sugar, the juice of strawberries until all is colored. Beat the whites of four eggs stiff; work into them the sugar with the addition of an eighth of a pound more, and then bake or dry them in a moderate oven. When done lift them from the paper with a knife.

SUGAR KISSES.

Marrianne.

The whites of eight eggs, beaten very stiff, and one pound of pulverized loaf sugar; flavoring to suit the taste. Beat the sugar in by the teaspoonful. After adding all the sugar, beat half an hour. To be *very* light and crisp they should be beaten one hour. The longer they are beaten after the eggs and sugar are together the better. Bake in a moderate oven.

ORANGE COCOA OR PINE-APPLE KISSES.

Make kisses by the above rule; when cool, scoop out the center and fill with orange grated, cocoa or pine-apple; wet the edges with some of the sugar and place them together so that they will adhere.

FRUITS—FRESH.

HOW TO SERVE A WATER-MELON.

From "In the Kitchen."

Chill the melon on the ice, cover the inner part of the platter with fresh, clean grape leaves; place the melon in the center and cut it in two, letting the ends fall back to show the fine coloring of the pulp and seeds; at table it should be helped with a spoon scooped out in symmetrical, egg-shaped pieces.

AMBROSIA.

Helene.

Peel one dozen oranges; slice and put a thick layer in a deep glass dish, and cover with a layer of powdered sugar; have ready grated fresh cocoanut; put over the oranges and sugar a layer of cocoanut, then another layer of oranges and sugar, and another layer of cocoanut until the dish is full, having the cocoanut at the top. Pour over all a glass of sherry wine. It is very nice without the wine, however.

ORANGES AND BANANAS.

Mrs. C. Barker.

Take ten nice large oranges and six good-sized bananas, and peel; cut the oranges through the sections into handsome pieces; place a layer of these in a glass dish, and sprinkle with sugar; then lay thin slices of bananas and oranges until the dish is full. Grated cocoanut added is considered an improvement. Place on ice for an hour or two before it is served.

CHERRIES

Should be sent to the table on their stems, in clusters, with bits of ice in the dish.

PEARS TO BE EATEN WITH CREAM AND SUGAR.

Mrs. C. Barker.

Select nice ripe Flemish Beauties, or any *fine* pears. Peel and slice as you would peaches; cover with cream.

SMALL FRUITS

Should be handled as little as possible, and never washed unless necessary. A nice way to remove sand and grit, when washing is necessary, is to lay them loosely in a clean basket, and dip this deep in fresh clear water. If the fruit must stand awhile before serving, put in a cool place before preparing for the table. Strawberries should *not be hulled* until just before eating, and sugar should not be added until just before serving.

CURRANTS.

For the table the finest and fullest stems should be selected. Wash if necessary. They should be served on the stems, each person dipping the currants in powdered sugar as they are eaten. Bits of ice scattered about in the dish are an improvement. The large white and red currants mixed together in the same dish, present a very attractive appearance. Where stemmed currants are not to be had, the fruit should be carefully washed and put in a glass dish, with bits of ice and powdered sugar.

SUGARED FRUITS.

Beat the white of an egg to a froth; dip in fine stems of red or white currants, or bunches of cherries; then roll them in sifted white sugar, and dry in a cool oven. Be careful not to brown it.

FRUITS—BAKED AND STEWED.

APPLE SAUCE.

Mrs. R. M. Patrick, Marengo, Ill.

Sauce made from sour apples is very nice with a frosting of the whites of three eggs, beaten to a froth, and one tablespoonful of powdered sugar well beaten in. Put over the sauce and bake.

APPLE SAUCE.

Mrs Dr. Langworthy.

One quart of pared, sliced and cored apples; place in a baking tin and season with a teacup of white sugar and a piece of sweet butter the size of a hickorynut; pour over sufficient water to form a syrup, and bake. To be eaten warm. Greenings, Belleflowers or Fall Pippins are the nicest varieties to use.

BAKED APPLES.

Pare as many apples as you wish of some nice variety, neither sweet nor sour. Core them by using a steel fork or an apple corer; set them in biscuit tins, and fill the cavities with a little butter, white sugar and some ground cinnamon, if you like. Set them in the oven and bake until done.

APPLES—SERVED HOT WITH MEAT AT DINNER.

Miss L. E. Sizer.

Take medium sized apples, not too sour, wash and wipe, and cut off a circle of skin around the stem and blossom. Place them in a round dish or pan, with a piece of butter on each; put a little water in the bottom, and then pour syrup or a nice molasses around them, until the dish is nearly half filled; sprinkle on them a little powdered mace or nutmeg, and let them stew for half an hour, closely covered; then uncover them and stew them for half an hour longer.

APPLE FLOAT.

Mrs. S. J. Dick.

Take the pulp of two sour baked apples and beat with the whites of two eggs, for fifteen minutes. Make a soft custard of one pint of milk and one egg, with the two yolks; sweeten and flavor with vanilla or lemon. Stir the whole together, and set in a cool place.

APPLES AND QUINCES.

Pare, core and quarter a quantity of quinces, and put them into clear water in your preserving kettle or stew pan; let them stew until they can be pierced with a straw. Make a strong syrup of fine white sugar and water; clarify; put in your quinces, and then as many apples, pared, cored and quartered. Let them stew until done.

Prepared in this way they are nice canned. Allow one-half a pound of sugar to a pound of fruit.

ORANGE COMPOTE.

Mrs. C. A. King.

Six oranges peeled and cut into dice. Put in a little water and let them come to a boil; make a syrup of one cup of sugar and one of water; boil clear. Put in the oranges and let it boil up; slice in a lemon, also.

COMPOTE OF PEARS.

Mrs. J. B. Battelle.

Eight large pears, not soft; five ounces of white sugar; six whole allspice; one-half a pint of water. Pare and halve the pears, remove the core, but leave the stem, cutting them so that each half will have a stem. Put them into a stew pot with the above ingredients, and simmer gently until very tender,—three or four hours. Lift them out carefully into a glass dish. Boil up the syrup quickly two or three minutes, (it may need a little more

water,) cool it, and pour it over the pears. Eat cold. A few drops of prepared cochineal enhances the beauty of this beautiful dish.

PEARS.

Pare the fruit and lay in water in the preserving kettle and stew until tender; then put them in a thin syrup of fine white sugar, and cook for fifteen or twenty minutes. Are nice eaten immediately in this way or canned. Allow one-half of a pound of sugar to a pound of fruit.

STEWED PEARS.

Mrs. J. W. S.

A nice, old-fashioned sauce for tea: Fall or winter pears; wash them, leave on the skins and stem. Put them in your porcelain kettle, and nearly cover with water. Put half a pound, or less, of sugar to the pound of fruit. Brown sugar gives a pleasant flavor, and is a change from the white syrups. Stew all together till the skin of the pears commences to wrinkle. Put away in a jug for present use. It will keep a few days.

BAKED PEARS.

After washing them put the pears into a stone basin with the skins and stems on, add a very little water and brown sugar, and cover the dish and bake for two hours.

Baked pears are nice, too, baked like apples.

PIE-PLANT—BAKED.

Peel the skin nicely, cut into inch pieces and put in an earthen dish with a generous supply of sugar, added with each layer of fruit. Cover closely, and bake in a hot oven until tender. A nice sauce for tea.

PRESERVED FRUITS.

FRUITS for preserving should be carefully selected, removing all that are imperfect. Are in the best condition when not fully ripe and as soon as possible after they are picked..

Small fruit should never be allowed to stand over night after they are picked, without scalding them. Use only the best sugar for preserving. If fruit is sealed in glass cans it is best before putting it away to wrap around the cans paper of two or three thicknesses.

The chemical action of light will affect the quality of the preserves when perfectly air-tight. If this precaution is taken, the housekeeper will find glass cans to be preferred to any other for preserved fruits.

Jellies are finest made from fruit that is not quite ripe. It should be picked upon a dry day, and not be allowed to stand over night before scalding, as it may not jelly.

The juice may be drained from the fruit (after cooking it until quite soft,) through a jelly bag, scalded, and then put into cans and sealed. In this way jelly can be made fresh at any time by adding sugar to the fruit syrup and cooking together.

Cranberry jelly is best made fresh as it is wanted. Use only the best sugar for jellies or jams. When the jelly is cold, put over the top a piece of tissue paper wet with brandy, nicely fitted to the inside of the dish, and cover the jar with a thick white paper and paste it tightly around the outer edge of the jar with the white of an egg. Keep the jars in a cool, dry and dark place.

The following recipe for canned peaches is an excellent rule for all of the large fruits ; while those for strawberries and cherries may be followed, excepting in the quantity of sugar used. One-half a pound of sugar to one pound of fruit is a good rule, although some housekeepers allow but one-fourth of a pound of sugar to a pound of fruit for canning.

A SUGGESTION.

Mrs. E. Chapin.

To ten pounds of sugar one-half an ounce of alum will prevent preserves from spoiling or candying.

CANNED PEACHES.

Mrs. John R. Osborn.

Pare and halve the fruit; then weigh it, allowing half a pound of sugar to every pound of peaches. Place a steamer over a kettle of boiling water; lay a cloth in the bottom of the steamer; fill with the peaches and cover tight. Let them steam fifteen minutes, or until they can be easily pierced with a fork. Make a syrup of the sugar, adding water until the right consistency. As the peaches are steamed, drop them for a moment or two in the syrup; place the peaches in the cans, having each can half full of peaches, and then filling with hot syrup; then cover and seal.

This recipe is very nice for canning all of the large kinds of fruits, such as pears, quinces, apples, etc.

PRESERVED STRAWBERRIES.

Weigh equal quantities of strawberries and sugar; make a strong syrup of the sugar; let it boil up; clarify it, and then put in the fruit; let it scald for about ten minutes well, and then put into glass jars, cover and seal.

PRESERVED CHERRIES.

Fine Morella cherries stemmed and stoned; weigh them, allowing half a pound of sugar to a pound of fruit. Make a syrup of the sugar and a little water; one pint of water to four pounds of sugar is a good rule; boil up and clarify by skimming, and then put in the cherries; let them scald from five to ten minutes and then put them in glass jars. Tin cans are apt to discolor cherries.

The above recipe is excellent for canning plums.

CURRANT JELLY.

Mary L. Young.

After picking over and washing the fruit, wipe dry; put in a preserving kettle and nearly cover with water. When well cooked put through a fine sieve; measure the juice, and to every pint of

juice put one pint of sugar. Let it boil exactly fifteen minutes.

This recipe may be used for quince, cranberry, crab apples, sour apples, etc., and will become perfectly solid.

GRAPE JELLY.

Take cultivated grapes not quite ripe; boil them in a preserving kettle in a very little water until quite soft; then strain the juice and pulp through a jelly bag; then measure into a preserving kettle; set it on the fire and boil for thirty minutes; then add sugar, allowing three-fourths of a pound of sugar to a pound of juice. Boil sugar and fruit for fifteen minutes, and then put into jelly bowls. Grape jelly is nice made from green grapes; it is more tart for meats.

APPLE JELLY.

Select any rich, juicy apples, such as Golden Pippins or Belle Flowers; wash and wipe them, and remove any imperfections of the skins; allow one quart of water to one peck of apples, and cover the kettle tight. When perfectly tender pour in a jelly bag without pressing, and let it drain into an earthen dish. Measure the juice, and for every pint allow one pound of sugar. Put the apple syrup over the fire before mixing it with the sugar, let it come to a boil and stir in the sugar; cook together for fifteen or twenty minutes, and then put in jelly glasses.

CRAB-APPLE JELLY.

Make jelly from crab-apples after the above recipe.

RASPBERRY JAM.

Mrs. S. Parmelee.

One pint of currant juice and one pound of raspberries, and one pound of sugar to each pint of juice and to each pound of berries. Put the currant juice and the sugar for it into a porcelain kettle, let it boil up and skim it well. Then mash the raspberries and their sugar together, and add it to the currants. Let it boil up well and then put into jelly bowls.

STRAWBERRY JAM.

Put the fruit in a jar and stand it in a pan of boiling water until the fruit is cooked. Boil them for about five minutes and then add three-fourths of a pound of sugar to every pound of fruit; cook for five minutes longer and then put into jelly bowls.

QUINCE JAM.

Boil the fruit in as little water as possible until very soft. Then drain off all the water and press the fruit until well mashed and quite smooth. To one pound of the quince add three-quarters of a pound of fine white sugar. Boil twenty minutes, stirring carefully all the while.

PINE-APPLE JAM.

Grate the pine-apple and to this add sugar in the proportion of three-quarters of a pound to a pound of fruit. Boil fifteen minutes, stirring carefully.

APPLE JAM.

Dolly W., in "Household Treasure."

Weigh equal quantities of brown sugar and good sour apples; pare, core and cut them fine. Make a good clear syrup of the sugar, add the apples, the juice and grated rind of three lemons, and a few pieces of white ginger. Boil until the apple looks clear and yellow. On no account omit the ginger.

ORANGE MARMALADE.

Mrs. J. S. Young.

Take a quantity of bitter oranges, grate the outer rind into a dish, then peel the inner rind and boil until a straw will pierce it. Slice it like citron. Separate the inner tissue and seeds from the pulp of the orange. Weigh the pulp and inner rind and take an equal quantity of loaf sugar. Wash the seeds and inner tissue, saving the water only. Dissolve in this the sugar; put into this the pulp and sliced rind. Boil one hour; when nearly done put

in a handful of the grated rind, to give it a spiced taste. When done put into jelly glasses.

DAMSON CHEESE.

Mrs. C. West.

Boil the fruit in a sufficient quantity of water to cover it. Strain the pulp through a coarse sieve. To each pound of fruit add one-fourth of a pound of sugar. Boil until it begins to candy on the sides, then pour into tin moulds.

Other kinds of plums may be treated in the same way; also cherries and other kinds of fruit.

CURRANT AND ORANGE.

Mrs. John Gardiner, Norwalk, O.

Ten pounds of currants, ten pounds of sugar, one quart of juice extra, two pounds of raisins (whole), two oranges chopped fine; place in alternate layers, and boil twenty minutes and can.

DRIED CURRANTS.

Take ripe currants, remove from the stems and pick out all that is unclean; spread on plates, sprinkle well with sugar and dry in the sun or a slow oven. Cover with mosquito nets to keep from flies. These are much nicer for winter use than those bought ready dried.

SWEET PICKLES.

SWEET PICKLE.

Mrs. J. J. Barker.

Three pounds of fruit, one pound of brown sugar, one pint of vinegar. Spice to taste; cinnamon, cloves and nutmeg unground. Boil until thick.

SWEET PICKLES.

Mrs. C. W. R. and Mrs. E. B. Hamm.

To seven pounds of fruit add four pounds of sugar, one quart of vinegar, one ounce of cinnamon, one of cloves. Boil the sugar and vinegar for three mornings, and pour upon the fruit boiling hot each morning. The fourth morning put the fruit on with the vinegar and let them *simmer* together, or boil again if necessary.

PICKLED CHERRIES.

Mrs. E. B. Hamm.

One peck of cherries, one quart of vinegar, four pounds of sugar. Heat the sugar and vinegar together, strain it, then cook the fruit in it until done.

PLUM PICKLES.

Mrs. J. R. Osborn.

One peck of fruit, one quart of vinegar, six pounds of brown sugar, cinnamon, allspice and cloves to suit the taste. Boil vinegar, spices and sugar and pour over the plums three mornings in succession.

SPICED GRAPES.

Mrs. J. R. Osborn.

Five pounds of grapes, three pounds of sugar, one-half pint of vinegar, two teaspoons each of cinnamon and allspice, one-half a

teaspoon of cloves. Pulp the grapes, boil the skins until tender, cook the pulp soft, and strain through a sieve; add it to the skins. Put in the spices, sugar and vinegar; boil thoroughly and then seal.

SPICED CURRANTS.

Mrs. M. A. Beach.

Six pounds of currants taken from the stems, three pounds of sugar, one pint of vinegar, two tablespoons of ground cinnamon, two of cloves. Boil until thick, and then seal in bottles or glass cans.

PICKLED PEACHES.

Mrs. S. R. G. and Mrs. M. A. Beach.

To six pounds of peaches, take three pounds of white sugar, and one quart of good cider vinegar. Stick into each peach one or two cloves and a little cinnamon. Boil the sugar and vinegar until the scum begins to rise, then boil the peaches in the liquid until they are done. If the syrup does not cover all of the peaches put in one half at a time.

PEACH PICKLES.

Allow one coffeecup of sugar to one pint of vinegar; let boil. Peel peaches and stick cinnamon buds in; let them cook tender in the vinegar. Put in glass jars; pour the syrup over and seal as canned fruit.

A GOOD SUGGESTION.

Mrs. C. Barker.

Pickled peaches and preserves should be left uncovered for several hours, otherwise the steam will condense on the top, making the syrup watery. A thin paper or net may be put over to keep from flies.

SWEET TOMATO PICKLES.

Mrs. J. S. Norton.

One peck of green tomatoes (sliced), six large onions; put one teacup of salt over them. In the morning take two quarts of water, one quart of vinegar, and boil twenty minutes. Drain

through a sieve; then take four quarts of vinegar, two pounds of brown sugar, half a pound of white mustard seed, two tablespoons of ground allspice, the same of cloves, ginger and cinnamon, half a teaspoon of cayenne pepper. Put all together and boil fifteen minutes.

TOMATO JAM.

Mrs. J. B. Baldy.

Nine pounds of tomatoes, three pounds of sugar, one pint of vinegar, a little salt, two tablespoons each of cloves and cinnamon.

PICKLES—SOUR.

FRENCH PICKLES.

Mrs. C. A. King.

One colander of sliced green tomatoes, one of cucumbers, one quart of sliced onions, two good handfuls of salt. Let it stand twenty-four hours and then drain through a sieve. One-half an ounce of celery seed; one-half an ounce of allspice; one teacupful of white mustard seed; one-half of black pepper; one tablespoon of turmeric; one pound of brown sugar; two tablespoons of mustard; one gallon of vinegar.

GREEN TOMATOE PICKLE.

Mrs. E. B. Hamm.

Take one peck of green tomatoes, one dozen common-sized onions, one dozen large cucumbers, one small firm head of cabbage, a teacupful of salt. Chop first the tomatoes, put in the salt and drain off all the green water; next chop the cabbage and cucumbers separately; then mix all together, spice the vinegar

and scald, and when cold pour over the tomatoes. The onions can be left out, if desired.

CHOW-CHOW.

Mrs. S. Parmelee.

A small measure of onions, the same of beans, of tomatoes and cucumbers, one head of cauliflower, six peppers. Peel the onions, break the beans small, slice the tomatoes, and separate the cauliflower; then place in strong brine over night. The cauliflower needs to be brought to a scald in milk, before placing in brine. One pound of English mustard, one cup of flour, one cup of sugar and one gallon of vinegar. This must be brought to a scald, then poured upon the pickles. All kinds of spices to suit the taste.

CHOW-CHOW.

Mrs. A. L. White.

One peck of green tomatoes, sliced; sliced cauliflower; cucumbers, grated horse-radish, etc., etc.; one ounce of cloves, one-fourth of a pound of white pepper; one ounce of cinnamon, broken; three-fourths of a pound of mustard seed; one pound of ground mustard. After slicing the above, put them in a stone jar with a little salt between the layers, and let it stand twenty-four hours; then drain off the water, put it in a porcelain-lined kettle, cover with vinegar and let it boil fifteen minutes.

Wet the ground mustard with cold vinegar and stir in the last thing, and take immediately from the stove. It will be bitter if it boils after the mustard flour is added. Put in jars and cover.

CHOW-CHOW.

Mrs. D. A. Collins.

Fill a two-gallon jar with a mixture of small pieces of cauliflower, some cucumbers, onions, radish pods, peppers, nasturtion seeds, green tomatoes, bits of horse-radish, etc. Cover with a strong brine and let it stand three days, then pour off the brine and put on boiling vinegar. Leave them in the vinegar a week,

then take them out and add four ounces of Jamaica ginger, four of ground mustard, four of ground turmeric root, with vinegar enough to cover the pickles. In a few weeks it will be ready for use.

MANGOES.

Mrs. J. M. Brown.

Take green muskmelons, remove the inside and let them lie in weak salt over night with green tomatoes, little onions, and cucumbers; then fill with little things, adding horse-radish, black pepper, spices and radish pods. Scald in vinegar, or boil the vinegar and pour over several times.

CUCUMBER PICKLES.

Mrs. B. D. Harris, Brattleboro.

Fill a two-gallon stone jar with very small cucumbers, and cover them with boiling water and salt. The second and third morning boil the brine again and pour over them. The fourth morning take them out of the brine and put them into boiling water in which a piece of alum the size of an egg has been dissolved, and let them remain twenty-four hours. The fifth and sixth days cover with boiling vinegar well spiced, and let them remain in it until used.

CUCUMBER PICKLES.

Mrs. E. Chapin and Mrs. V., Albany, N. Y.

To one bucket of water, add one quart of coarse salt; put the pickles in salt and stand three days, then pour off the brine, boil, skim and pour over the pickles again boiling hot.

Let them stand three days, boil again, skim and pour over, and let them stand another three days; then take out the pickles and pour over them boiling hot water, and let them remain over night; wipe them dry and put in your jar. Boil as much vinegar as you think it will take to cover them. Put in green peppers, onions, black pepper corns; allspice and a bit of alum. Pour the vinegar over boiling hot, put on weights and cover up tight.

PICKLED CABBAGE—RED.

Marianne.

Quarter small, firm heads of red cabbage and lay them in a jar, sprinkling salt over them, and let them lie all night. In the morning shake off the salt from the leaves and pour hot vinegar over it. Let it remain in this for three or four days, then spice vinegar with white mustard seed, pepper corns, cloves, allspice and cinnamon, and pour over the cabbage.

ENGLISH PICALILLY.

Mrs. A. W. Barlow.

One peck of green tomatoes, half a peck of onions, half a peck of cucumbers, half a peck of cauliflower, and beans together; half a cup of grated horse-radish, one-fourth pound of whole peppers; one ounce each of cinnamon and cloves, three-fourths pound of mustard seed. Slice the tomatoes, onions, etc., sprinkle with salt and let stand over night; drain all the water from them, put in a kettle with spices, cover with good vinegar, and boil fifteen minutes. Wet one pound of fine mustard with cold vinegar, and stir in. Let it just come to a boil, and take from the fire immediately. Cauliflower must be steamed.

MUSTARD PICKLES.

Mrs. Hartwell Osborn.

One-half a bushel of green tomatoes; four hundred three and four inch cucumbers; six or eight cauliflowers; one peck of string beans; one pint of Cross & Blackwell's onions; six or eight green peppers; two ounces of cloves, and two of cinnamon; one-half a pound of whole pepper, one-fourth pound of ground pepper; one-half of white mustard seed; two of Coleman's ground mustard; one-half a pound of sugar; ten cents' worth of turmeric; two gallons of good vinegar.

After slicing and so forth, sprinkle with salt in layers, let them stand over night, and drain them in the morning. Cook the cauliflowers an hour in half vinegar and water. Cook the cucumbers one-half or three-quarters of an hour, the tomatoes twenty minutes. Steep the spices (except the whole pepper, ground mustard and turmeric,) in vinegar, and strain into the vinegar the pickles are to be mixed in.

Take a tin wash-boiler, that is used for this purpose only, and put in a layer of each of the above named articles, scattering in the turmeric, whole peppers and onions, (with the vinegar the onions are in,) and pour over the spiced vinegar.

Stir the ground mustard in cold vinegar, and put it over the pickles, cover up close and put over the fire to scald. Stir them from the bottom of the boiler, or they will soon burn. When thoroughly scalded they are ready to come off, and be put away for winter use.

DRINKS.

TEA should be kept in boxes lined with lead and fine paper, or in perfectly tight glass or tin cans, as otherwise it loses its flavor. The best teas are generally the best economy, and needs less for making the proper strength. The very best tea will lose its choice flavor if made with unboiled water, and should be poured on the tea boiling hot. Tea should not stand long after it is made before sending to the table.

Coffee is best if immediately after roasting, and while warm, the white of one egg to one pound of coffee is mixed well with it. This coats each berry with the albumen, and preserves the aroma of the coffee when it is to remain some time before using. Coffee should be kept in cans which can be tightly covered.

TEA.

Let the water in the tea-kettle just come to a boil; have ready a small tin tea-steeper that will hold about a pint of water. Pour into the tea-steeper a *very little* boiling water, then put in tea, allowing one teaspoonful of tea to each person. Pour over this boiling water, until the steeper is a little more than half full, cover tight and let it stand where the water will keep very hot, but not to boil. Let the tea infuse for ten or fifteen minutes, and then pour all into the tea urn, adding more boiling water, in proportion of one cup of water for every teaspoonful of dry tea which has been infused. Have boiling water poured in a water pot, and weaken each cup of tea as desired. Spring water is best for tea, filtered water is next best. Do not use water for tea that has boiled long.

TEA A LA RUSSE.

Have ready fresh juicy lemons pared and sliced. As you pour out the tea put a slice of lemon in the bottom of each cup and sprinkle on a little white sugar, then pour the tea hot and strong over. Some prefer the peel of the lemon left on. You may thus have it prepared both ways, and leave the choice to your guests. This preparation of tea should be drank clear and well sweetened.

ICED TEA.

This should be served in a goblet, and is prepared by putting in the glass pounded ice and filling up with clear, strong tea. Iced tea, a la Russe, is made by adding the juice of half a lemon and sugar to sweeten.

COFFEE.

Cleanse the coffee, dry and roast the berries evenly, but quickly, until they are browned to the centre and of a dark chestnut color. Grind as you want it fresh, keeping the rest in a closely covered glass can. Allow one heaping tablespoon of ground coffee for every person, and one or two over. Mix with the grounds a part, or the whole of an egg, according to the amount of coffee used. Scald the coffee pot well before using, then put in the coffee and pour over half as much water as will be used. Let the coffee froth up, stir down the grounds and let the coffee boil for about five minutes. Then stand the coffee pot where it will be hot, but not boil, for five or ten minutes.

Mocha is the richest and most delicate flavored coffee. Old Government Java is an excellent coffee and more economical than Mocha. An excellent authority in coffee making allows to one pound of Mocha coffee five quarts of water made after the above recipe.

COFFEE.

Mrs. Barlow.

Take one-third Mocha and two-thirds Java coffee; allow one pound for twenty persons. Mix this amount with one egg and wet with a little cold water. Let stand several hours before

boiling; pour sufficient boiling water over for use, and let boil fifteen or twenty minutes. Set aside a few minutes to settle before using.

CAFE-AU-LAIT.

Pour into a clean coffee urn the same quantities of clear strong coffee and of fresh milk boiling hot, pouring in these alternately and stirring gently together. Cover the urn and let it stand where it will keep quite hot for about five minutes. Whip to a froth the whites of two or three eggs and stir with these a tablespoon of white sugar. Sweeten each cup of coffee as you pour out.

MERINGUED COFFEE.

Make a rich fine coffee, strong and clear, as you pour into the cups put in the sugar and the desired quantity of boiling milk. Have ready some fine whipped cream, lightly sweetened, and heap a spoonful of this on the top of each cupful of coffee as you serve.

CHOCOLATE.

To four tablespoons of grated chocolate allow one quart of water; mix, until free from lumps, with a little cold water, and then boil for fifteen minutes; then add one quart of rich milk, let it boil; sweeten to the taste. Add cream if you wish at the table.

RASPBERRY VINEGAR.

Mrs. C. West.

Put the raspberries in a jar; pour into it as much vinegar as will cover them. Let it stand a fortnight, and then strain it off. To every pint of juice add one-fourth of a pound of lump sugar; put it over the fire, but not to boil; skim it well, afterwards bottle and cork closely.

RASPBERRY ACID.

Mrs. C. Bronson.

Take six pounds of raspberries; one quart of water previously acidulated with two and a half ounces of tartaric acid. Pour it

over the fruit, let it stand twenty-four hours, strain through a cloth; add one pound of loaf sugar to each pint of juice; leave it uncorked until fermented, and then bottle. This is all done cold. When it is used put two teaspoonfuls to a glass of water.

RASPBERRY VINEGAR.

Miss Sarah Page.

To six quarts of raspberries add three quarts of vinegar. Let it stand twenty-four hours, then squeeze the berries; add to the juice nine pounds of sugar, scald and bottle.

SPICED BLACKBERRY SYRUP.

Mrs. P. H. Birckhead.

Squeeze the berries, strain, put to boil and skim well. To every quart of the juice put one pound of sugar, one teaspoon of mace, two of cinnamon, two each of cloves and allspice; boil all together fifteen minutes, then add one gill of good brandy.

BLACKBERRY WINE.

Mrs. A. L. White.

To four quarts of berries put one quart of boiling water; let it stand twenty-four hours in a stone jar, then drain the liquid from the fruit; add one and a half pounds of sugar; bottle it. It will be ready for use in three months.

MULLED WINE.

Mrs. Standart.

For one tumbler one egg, one-third of a tumbler of water and one-third of a tumbler of wine. Boil wine and water together; while boiling add the eggs and sugar; grate nutmeg on the top.

SPICED BRANDY.

Mrs. C. Bronson.

One quart of good brandy, one pound of loaf sugar, one ounce of nutmeg, two ounces of cinnamon a little bruised. Put all together in a large bottle and shake well. Dose: one teaspoonful three times a day.

LEMONADE.

Allow three lemons to one quart of water, with six tablespoons of sugar. Cut the lemons in half. Put the sugar in the pitcher; squeeze the lemon-juice on the sugar, and then cut the lemon in thin slices and put with the juice and sugar. When all are in the pitcher stir well together, and let the lemons stand a little while, then put in the proper proportion of water with pounded ice. Stir again hard and fast, and then serve.

CURRANT SHRUB.

H. S. C.

Strained currant juice one pint to one pound of sugar; boil together for fifteen minutes. When cool add one wineglass of brandy to a pint of the syrup. Bottle and cork tight, and keep it in a cool place.

CURRANT WINE.

Mrs. A. H. J.

To every gallon of currant juice add two gallons of water and ten pounds of sugar. Letit stand in an open jar until it ferments, and, when done fermenting, bottle and cork tight. Keep in a cool place.

CHERRY CORDIAL.

To one gallon of the juice of cherries put two pounds of sugar. Boil together and add one pint of best brandy to one gallon. When cold bottle.

LEMON BEER.

Two pounds of sugar, one ounce of tartaric acid, one lemon, one ounce of ginger root, and one teacup of home-made yeast. Slice the lemon and pour upon all the ingredients, excepting the yeast, two gallons of boiling water, and let it stand until warm, then add the yeast and let it stand where it will keep warm for several hours. Then bottle and cork tightly. It will be ready for use in two days.

BEER.

One pint of molasses, one tablespoon of cream of tartar, one ounce of ginger, one pint of yeast and six quarts of water; mix and let it stand twelve hours before bottling.

EGG NOG.

Take the yolks of eight eggs, beat them with six large spoonfuls of pulverized loaf sugar; when this is a cream add the third part of a nutmeg grated; into this stir one tumblerful of good brandy, and one wineglass of good Madeira wine; mix them well together, have ready the whites of the eggs beaten to a stiff froth, and beat into the mixture; when all are well mixed add three pints of rich milk.

ICED PUNCH.

To one glass of wine or whiskey add one-half a glass of ice-water, to this add the white of one egg whipped stiff with sugar, a little mint and pounded ice. Mix well together, and is to be drank ice cold.

MILK PUNCH.

Have one quart of very fresh milk boiling hot, also the yolks of four eggs beaten well, and four tablespoons of powdered sugar which has been mixed with two glasses of sherry wine. Pour this into a pitcher, and then mix with it the boiling milk, stirring quite rapidly all the time. Turn this mixture back and forth from one pitcher to the other several times. Spice to taste with nutmeg and serve as hot as possible to drink it.

THE SICK ROOM.

NEATNESS and order are prime elements of sick-room comfort. Furniture disarranged, bed clothes disordered, or towels or wearing apparel lying about on the lounges or chairs, or hanging in sight, are wearisome discomforts, and have a disturbing effect upon the sensitive nerves of an invalid. The furniture should be neatly placed, and flowers and cheerful objects tastefully arranged for the eye to rest upon. No medicines should be in sight, and when the invalid has used a spoon in taking these, it should be immediately rinsed in clear water and cleaned for future use. The food should be neatly and tastefully served, and the napkins fresh and glossy. Many housekeepers possess a sick-room service of china of fine quality and choice shape, which is an excellent plan. This consists of a small tea or coffee urn, holding but one cup, with a small cream pitcher and sugar holder, cup, saucer and plate, with a flat oval dish for toast, oysters or other food. When the patient can sit up in bed a flat wooden tray, resting on a slender frame with legs about six inches in length, is excellent to place before an invalid in serving meals. When the patient is too ill to be raised, liquid foods may be given in a little white china boat with a covered spout

BEEF SANDWICH.—Scrape one or two tablespoons of raw beef from a choice tender piece; season it with pepper and salt and spread it on a thin slice of bread, buttered or not, as preferred. Fold the bread, cut off the crust and divide the slices in pieces of uniform size.—*In the Kitchen.*

BEEF JUICE.—Put a piece of thick steak on a gridiron over the coals, and when heated sufficiently to free the juice, squeeze it in a lemon squeezer. This is excellent for an invalid. It may be taken from a spoon or eaten with rice.—*In the Kitchen.*

BEEF TEA.—One pound of beef, juicy and free from fat; to this add one pint of cold water and two teaspoons of salt; cut the meat in pieces

and let it stand in the water an hour; then put on the fire, heat slowly, and when it has reached the boiling point, strain and season to taste.

Food for Invalids.—Cut lean meat into small pieces, adding a little salt, then introduce them into a wide mouthed bottle corked tightly and place in a kettle of cold water, heating it gradually until it boils. After a few hours digesting in this way, the juice is drawn off and constitutes one of the most concentrated forms of nourishment.

Chicken Broth.—Clean a chicken, take one-half, pour on it one quart of cold water and a little salt, put in a spoonful of rice, boil two hours very slowly and tightly covered; skim it well; just before using it put in a little chopped parsley.

Corn Meal Gruel.—Put over the fire a quart of water in a fresh clean dish; salt it and let it come to boiling heat; mix two tablespoons of corn meal (the white meal is best) with a little cold water, to a smooth thin paste, and then stir into the boiling water. As the scum rises remove it, and when the gruel is clear and done, which will be in fifteen or twenty minutes, serve. It should be made fresh and not allowed to stand from one meal to another.

Farina Gruel.—Stir two tablespoons of the fine farina, prepared by the Boston City Mills, into three tablespoons of milk until the mixture is smooth. Pour this then into a pint of boiling water, stirring it well until thoroughly cooked. When it is taken from the fire add one cup of sweet milk or cream and a pinch of salt.

Arrowroot Wine Jelly.—One cup boiling water, two heaping teaspoons of arrowroot, two of white sugar, one tablespoon of brandy or three of wine; a little cinnamon and bitter almonds add much to the flavor. Have cup of water boiling, mix all other ingredients together, wet with a little cold water and stir in; when thick pour in moulds and cool. This is particularly desirable for bowel difficulties.

Nourishing Jelly for Invalids.—One pint port wine, 2 ounces isinglass, 2 ounces white sugar candy, 1 ounce gum arabic and half a nutmeg grated; these ingredients to be put in a jar, and the jar to be put in a kettle of warm water and allowed to boil until all is dissolved. It must be stirred continually but need not be strained. When it is cold it will be firm. A piece about the size of a nutmeg may be taken at any time.

Rice Jelly.—Boil a quarter of a pound of the best rice flour, with half a pound of loaf sugar in a quart of water, until the whole becomes one glutinous mass; strain off the jelly and let it stand to cool. This prepara-

tion may be flavored with rose-water, orange flower-water or lemon-juice, as may best suit the palate of the patient or as directed by the physician.

Fine Milk Punch.—Pare off the yellow rind of four large lemons and steep it for twenty four hours in a quart of brandy or rum; then mix with it the juice of the lemons, one and one-half pounds of loaf sugar, two grated nutmegs and a quart of water; add a quart of rich unskimmed milk made boiling hot, and strain the whole through a jelly bag. You may either use it as soon as cold. or make a larger quantity (in the above proportion) and bottle it. It will keep several months.—*Mrs. Leslie.*

Wine Whey.—Heat half pint of sweet milk; as it reaches a boiling point pour best port wine in slowly until it curdles; do not stir it; strain the whey from the curdle, and sweeten to taste; this gives the full nourishment of the milk and wine, and can be taken a little at a time in the most extreme cases of sickness.—*Mrs. Barlow.*

Panada.—Place six or eight nice crackers in a bowl, sprinkle a little cinnamon and sugar over (or nutmeg), a little salt; pour enough boiling water over to cover; let stand half an hour before use; eat from the bowl if preferred; add a little wine.

Milk Punch.—One goblet milk, sweeten two tablespoons best brandy, stirred in if patient is not too reduced; add one egg beaten with sugar, then add brandy, and last the milk.

Panada.—Cut two slices of stale bread, half an inch in thickness, cut off the crust; toast them a nice brown, cut them into squares of two inches in size, lay them in a bowl, sprinkle a little salt over them and pour on a pint of boiling water.

Pleasant Drink in Fever.—A tablespoon *full* of grape or currant jelly put in a glass; dissolve it in hot water and then fill up the glass with pounded ice.

Cough Remedy.—Pour half a pint of water on one quarter of a pound of gum arabic; when dissolved add one-quarter of a pound of sugar and half a gill of lemon juice; let it simmer for five or ten minutes then bottle and cork. When taken water may be added This is a most soothing syrup for a throat irritated by a hacking cough.—*Dr. Burtin, Paris.*

The Best Cough Syrup.—One ounce of hoarhound leaves and blossoms, one ounce each of spikenard root, camfrey root, sunflower seed and elecampane. Put all in water, and boil one hour in water enough to have a quart remaining after it has boiled, and has been strained. To this add

one pound of loaf sugar, boil it again for a little while and add a little brandy, and bottle it. Dose: a tablespoonful three times a day. Has been thoroughly tested.—*Mrs. O. C. Smith.*

An Excellent Recipe for Hoarseness.—At night before going to bed, have ready a pint bowl, into which you have squeezed the juice of half a lemon, add to this one teaspoonful of glycerine, and one or two tablespoons of good whisky or best brandy, pour over boiling water, sweeten well with loaf sugar and drink very hot.—*Mrs. Jermain.*

For the Whooping Cough.—Onions and garlic sliced, of each one gill; one gill of sweet oil; stir them in the oil in a covered dish; strain and add one gill of honey; one-half an ounce of paregoric; one-half an ounce of spirits of camphor. Bottle and cork for use. Dose: one teaspoonful three or four times a day.—*Mrs. H. J. Raffensperger.*

For Croup.—Wring cloths out of hot water, as hot as possible, and put around the throat and cover well. Change two or three times. If this does not relieve, give an emetic. If the child is suffering with a severe attack, give the emetic at once; apply hot water to the throat and rub the chest with sweet oil or lard, and soak the feet in hot water and cover well with woolen, when taken out of the water.

For Sore Throats.—Cut slices of salt pork and simmer a few moments in hot vinegar, and apply to the throat as hot as possible. When this is taken off, as the throat is better, put a bandage of flannel around. A gargle of borax and alum dissolved in soft water is excellent to be used frequently.

Salve for Chilblains.—Try out nicely a little mutton tallow; into this while melted, (after it is nicely strained) put an equal quantity of coal oil. Stir well together until it cools.

Sure Remedy for a Felon.—Take common soft soap and stir in air slacked lime, until of the consistency of glaziers' putty. Make a leather thimble, fill with the composition and insert the finger therein.

For Headache.—For sick headache induced by bilious derangement, steep five cents' worth of senna and camomile flowers in a little water, to make a strong decoction and take. It has been tried successfully in various cases. A strong solution of carbonate of soda is also good for headache induced by biliousness; drink little at a time and often.

Toothache.—Apply chloroform to the nerve of the tooth, by means of a quill tooth pick. Chloroform is so volatile that when introduced through cotton it seldom reaches the nerve.

TOOTHACHE.—Touch a piece of cotton which you are to apply to the nerve of your tooth, to a cork on which is poured a drop of carbolic acid; insert in the cavity of the tooth. A sure and immediate cure of toothache. If the first application is not effective apply again. Be careful not to let the carbolic acid touch the lips or tongue, as it will burn them.

EARACHE.—A little black pepper in some cotton dropped in sweet oil is said to be the quickest remedy known for the earache.

CURE FOR NEURALGIA.—Tea from the leaves of the common thistle boiled down and made quite strong, is said to be an excellent remedy for neuralgia. The leaves should also be macerated and used on the parts affected as a poultice. Said to be a permanent and sure cure.—*Semi-Tropical Magazine.*

EXCELLENT LINIMENT FOR SPRAINS OR BRUISES.—Two ounces gum camphor, eight ounces alcohol, one ounce organum, one ounce amber, one-half ounce oil spikenard, three ounces laudanum, four ounces sweet oil, eight ounces hartshorn, one ounce spirits turpentine.—*Mrs. Barney.*

AN EXCELLENT DEODORIZER.—To purify sick rooms of any foul smells, put one tablespoonful of bromo chloralum to eight of soft water; dip cloths in and hang up to evaporate.

The surface of anything may be purified by washing well and then rubbing with a weakened solution of bromo chloralum.

This will also purify the breath which is offensive from teeth, by inserting a solution of bromo chloralum upon cotton in the tooth, and rinsing the mouth with a weaker solution three or four times a day.

CHOLERA MEDICINE.—Tincture of opium, spirits of camphor, tincture capsicum, each one fluid ounce; purified chloroform three fluid drachms, and sufficient stronger alcohol to make five fluid ounces. Each fluid drachm or teaspoonful contains about one hundred drops, being about twenty of each ingredient. Dose for adults, one teaspoonful.

CHOLERA REMEDY.—One tablespoon of salt; one teaspoon of red pepper in a half pint of water. This will act as a powerful emetic.—*Mrs. C.*

ANTIDOTE FOR POISONS.—In all cases evacuate the stomach by an emetic at once. When vomiting has taken place, warm water or warm mucilaginous drinks should be given copiously. The best emetics are ground mustard, a large tablespoonful in a tumblerful of water or powdered alum, half ounce doses, and tartar emetic, one or two grains. When prostration exists, stimulants should be resorted to. When convulsions continue, apply mustard plasters to the feet. Two gills of sweet oil, swallowed

instantaneously after taking poison, are said to neutralize every form of vegetable or mineral poison.—*Semi-Tropical Magazine.*

Poisoning by Acids.—In cases of poisoning by sulphuric, nitric or any other acrid acid, give tepid soap-suds in great abundance. After every fit of vomiting or when the pain increases, give magnesia, a spoonful in a cup of water. If magnesia is not at hand, use, instead, chalk, wood-ashes or soda, diluted in the same manner.

Alkaline Poisons.—To counteract the effect of an alkaline poison, such as pot or pearl-ash, ley, salts of tartar, corrosive spirits of sal-amoniac, unslacked lime, etc., administer half a tablespoonful of vinegar in a wineglass of water every five minutes.

False Mushrooms.—For poisoning from false mushrooms or "toadstools," finely powdered charcoal made into a paste with sweet oil is said to be an excellent remedy. An emetic should, however, be administered in the first place.

Arsenic.—The best antidote for arsenic is liquid acetate of iron. If you cannot obtain it of the druggist, prepare it by mixing a hot solution of copperas in water, with a hot solution of twice as much carbonate of soda. Strain the whole through a muslin, and stir the thick mass which remains on the cloth in strong vinegar (in the proportion of two tablespoons to a half tumbler of vinegar). Give a tablespoonful every ten minutes.

Fresh blood is said to be a capital antidote for arsenic; calf's blood is best, but fowl's blood will answer, where this is not so easily obtained. Dose: two tablespoonfuls of blood to each grain of arsenic taken. It must be stirred to prevent coagulation, drank slowly, and the patient should try to retain it as long as possible.

Soap suds, white of eggs and milk are also recommended.

Strychnine.—To counteract strychnine and cause it to be ejected by vomiting, (if it has not been taken more than a half hour), pour down the throat one-half grain of nitrate of soda every twenty minutes until vomiting takes place. The patient will sleep about forty hours and waken all right. The sensations of strychnine poisoning are, first, slight pains in back of the head, then extreme cold in toes, traveling up to the knees; then cold in fingers following up.

Corrosive Sublimate —For corrosive sublimate give white of eggs as quickly as possible, and also for virdigris and all other poisons derived from copper. Sulphuret of iron is also an excellent antidote to the poisons of copper, lead and other metals.

NITRATE OF SILVER.—To neutralize the effect of nitrate of silver or lunar caustic, give common salt dissolved in water in large quantities, and afterwards mucilaginous drinks.

ANTIMONY.—Is best counteracted by a decoction of gall-nuts or oak bark, copious draughts of strong coffee without milk, and mucilage.

TIN.—Poisoning by tin sometimes occurs from sour food being left in tin vessels. Remedies are white of eggs and milk.

MISCELLANEOUS.

PLANTS.—Plants will grow rapidly by using the following: One peck land plaster, one peck ashes, three ounces green copperas, three of saltpetre; mix the whole thoroughly, and sprinkle a teaspoonful over plants once a week.

TO GROW HYACINTHS IN GLASS.—Fill the glasses with soft water so as nearly to touch the bulb. Exclude the light *totally* from them for five weeks, by which time the glass ought to be full of roots; then place them where they will have *plenty* of light and equal temperature. Do not change the water while they are in the dark; when exposed to the light, pour out half the water in each glass once a week, and fill up with fresh water the same temperature as the room.—*Mrs. C. Barker.*

TO PRESERVE AUTUMN LEAVES.—Have a board about eighteen inches square; lay over it two or three thicknesses of yellow paper. Have a warm flat-iron and a cake of yellow wax; place a leaf on the paper, pass the iron over the wax, and iron the leaf on both sides until dry. The iron must not be so hot as to make a hissing sound on the leaf. After ironing several leaves there will be so much wax on the paper that to iron the leaf on one side will be sufficient.—*In the Kitchen.*

TO KEEP CUT FLOWERS FRESH.—Put soda or salt in the water in your vase. If fresh water is put in each day they will keep fresh for a long time.

TO REVIVE WITHERED FLOWERS.—Take them from the vase, throw out the cold water, and replace it with hot water in which you can hardly hold your finger; put in the flowers immediately. The effect is wonderful.—*In the Kitchen.*

VIOLET PERFUME.—Put half an ounce of arrowroot, broken in small pieces, in a bottle with two ounces of alcohol; cork it tight and shake well. After four or five days a few drops of this on a handkerchief will leave the odor of fresh violets.—*In the Kitchen.*

COLOGNE WATER.—One drachm of the oil of lavender, one of the oil of bergamot, two of the oil of lemon, two of the oil of rosemary, fifty drops

of the tincture of musk, eight drops of the oil of cinnamon, eight of the oil of cloves, one pint of alcohol. Cork and shake well.—*Marion Harland.*

To Remove Sunburn, Etc.—One pint simple tincture of benzoin, and sixteen of distilled water. Bathe the skin with this twice a day.—*Mrs. C., Adrian, Mich.*

To Raise the Pile of Velvet.—Hold over boiling hot steam, with the wrong side of the velvet towards the steam, then pass the back of the velvet across a hot iron.

Tooth Powder.—Twenty cents' worth of gum myrrh, six cents' worth of prepared chalk, six cents' worth Orris root, and six cents' worth of Peruvian bark.—*Mrs. P. H. Birckhead.*

Cold Cream.—Two and a half ounces of spermaceti, one ounce of white wax, ten ounces of oil of sweet almonds, and two ounces of rose-water. Melt over hot water and turn into a dish, and beat or stir until a white cream is formed, free from lumps. Then add by degrees the rose-water, stirring it thoroughly: the more it is beaten the better.—*Mrs. Carrington.*

Lip Salve.—One ounce of white wax, one ounce of spermaceti, one of camphor, one of olive oil, one of almond oil, one of glycerine. Melt these together and stir until cool.—*L. E. Sizer.*

All kinds of poultry and meat are said to be cooked quicker by adding a little vinegar or lemon to the water in which they are boiled. Tainted meats, if cooked in this way, will lose their taste and odor.

A Suggestion.—Codfish skin is a good substitute for eggs in settling coffee. To prepare it for use, pick off every particle of the fish, scrape it on the outside, then rinse it in cold water, cut into pieces an inch square, and dry it. One piece is sufficient to settle coffee enough for four or five persons.—*Mrs. J. M. Gloyd.*

Brine for Butter.—Make a brine of salt, strong enough to bear an egg; boil and skim until clear. This will keep butter sweet all the year.—*Mrs P. H. Birckhead.*

A Cheap Ice Pitcher.—The following simple method of keeping ice water in a common pitcher is worth knowing: A layer of cotton batting between two sheets of brown or letter paper, about half an inch in thickness. Fasten the ends of paper and batting together, forming a circle. Sew or paste a crown over one end like a stovepipe hat minus the brim. The box must be taller than the pitcher, which should set down over it, the edges on the table so as to exclude the air.

Dry Skin, Chapped Hands, Etc.—One ounce simple tincture of benzoin, four of glycerine.—*Mrs. C.*

To Prevent Calicoes from Fading.—Make a strong solution of salt, allowing half a pint of salt to a quart of water. While hot put the material in and let it lie for a time, then take out and wash as usual. This is good to set the color of all calicoes, linens, and the fancy-colored stockings which are liable to fade.

To Wash Black Calicoes and Percales.—Wash as other calicoes, and to the rinsing water, which should be soft water, add one-half a teacup of salt to a pail of water. Add salt to the starch, or, what is better, rinse them in warm soft water, in which gum arabic or fine glue has been dissolved, and to this add a little salt to prevent the color from running.

To Clean Black Dresses.—Dissolve a piece of borax in warm soft water and apply this to the goods with a brush; press them while damp on the wrong side, over a flannel cloth.

To Clean Black Silk.—Boil black kid gloves and sponge the silk with the water. Colored silks may be sponged in water in which kid gloves of the same color has been boiled.

To Clean Silks.—One-fourth of a pound of honey, the same of soft soap, two wine glasses of alcohol, two gills of boiling water; mix and let it stand until lukewarm. Apply with a sponge or brush, then rinse in cold water and hang up without ringing. Iron while damp.—*Mrs. J. S. Norton.*

To Clean Kid Gloves.—Draw the gloves on the hand and wash it with a piece of flannel which has been wet with milk, and rubbed with a piece of hard soap of any kind. Wash a part of the glove at a time, and when all is finished pull the glove and put it in the glove box.—*Kitty.*

To Bleach Muslins.—For forty yards of muslin have one pound of the chlorate of lime. Dissolve in warm water, let it settle and strain it carefully, add this to a tubful of water, a little warm if you choose. Let the muslin lie in this solution for twenty minutes, working it constantly that the air may pass through it freely, and that it may bleach evenly.

To Restore Color.—Colors destroyed by acids may be restored by applying ammonia, and after it chloroform.—*Mrs. Geo. E. Pomeroy.*

To Remove Mildew.—Take soft soap, rub on the spots and expose to the sun. Repeat this two or three times.

Another.—Rub with soft soap and cover with chalk, and expose to strong sunlight.—*Mrs. Geo. E. Pomeroy.*

Fruit Spots.—These may be removed by pouring boiling water through them before washing. This is also a good way to take out coffee and tea stains from table linen.

To Take Out Sewing-Machine Oil.—Wash with cold water and soap. Hot water sets the stain.

To Remove Spots from Furniture.—Half the quantity of vinegar as of sweet oil, and one-fourth the quantity of turpentine. Mix well together and rub on with a flannel cloth.

To Remove Paint from Glass.—Make a solution of soda in hot water, and wash the glass with flannel dipped in this.

To Clean Oil-Cloths.—Oil-cloths should be washed with soft flannel cloths and lukewarm water. After they are dry rub them over with a clean cloth wet with milk.—*Semi-Tropical.*

To Clean Matting.—Wash the matting with clear warm soft water, in which about a pint of salt, to a pail of water, has been dissolved As you wash the matting wipe dry immediately.

For Removing Grease Spots from Cloth or Carpets.—Half a bar of Babbit's best soap, one ounce of saltpetre, one of borax, and four quarts of soft water; dissolve all together over the fire; when nearly cold add five ounces of ammonia. Apply with a brush.—*Mrs. B. B. Barney.*

To Remove the Rust from Steel.—Cover the steel with sweet oil, well rubbed on it; forty-eight hours after rub it well with unslacked lime, finely powdered, until all the rust disappears.—*Mrs. C. West.*

Iron Rust.—Soak in buttermilk with a handful of grated horse-radish added, for about twenty-four hours; then wash in clean water.

Ink Stains.—To remove the ink stains while the ink spot is fresh, saturate the cloth in milk. Let it lay in this for several hours, and then turn off and put again in fresh milk; rub well and the ink will disappear. If the ink has dried in the cloth, use salt and vinegar to soak it in.

Javelle Water.—Invaluable for extracting stains, mildew, etc. One pound of chloride of lime; two of washing soda; two gallons of soft water. Pour one gallon of boiling water, to the ingredients to dissolve them, adding the cold water *when* dissolved.—*Miss D. E. Niles.*

Blueing.—One ounce of pulverized Prussian blue; one-half of oxalic acid; one quart of soft water.—*Mrs. C., Adrian.*

Washing Fluid.—Two pounds of sal soda; two pounds of unbleached lime; four gallons of soft water. Boil the water, then add the other ingredients and stir well. When settled pour the clear water into a jug. For washing have your clothes soaked over night. For a boiler two-thirds full of water, shave up one-fourth of a bar of soap, and when boiling put into the suds one-half a pint of the washing fluid, and then the soaked clothes. Boil them half an hour. Take them up and rinse them thoroughly in clear water. A slight rubbing with the hand will remove any stains not already removed.—*Mrs. E. Bissell.*

Hard Soap.—Put twenty pounds of sal soda, and five pounds of unslacked lime, into twenty-five quarts of water, and let it boil two hours. Strain and add twenty pounds of clear grease. Boil for five minutes and add eleven pounds of pulverized resin. Stir well together until thoroughly mixed.—*Mrs. Curtis.*

Toilet Soap.—Eight pounds of sal soda and three pounds of unslacked lime in four gallons of soft water, boil two and one-half hours. Then strain and add seven pounds of clear grease, and boil until of the consistency of honey. Stir in eight ounces of glycerine at the last, and cool in earthen ware. Perfume with oil of almonds. This soap is very nice for keeping the hands smooth in cold weather.—*Mrs. G. M. P., Clinton, Mich.*

Soft Soap.—Fifteen pounds clear grease, fifteen pounds crude potash. Dissolve the potash in hot water and add the grease. Add one pail of boiling water each day, and stir well until it is thin enough for use.—*H. M. B.*

Ironing Starched Clothes.—Tie beeswax in a clean cloth and when ironing starched clothes rub this over the iron once or twice; rub the iron well before using. The wax will impart a gloss to the linen.

To Make Starch.—Have the water boiling hard in your tea-kettle; also the quantity of starch wanted mixed smoothly with cold water in a clean tin pan; pour over this the boiling water, stirring briskly with a long-handled spoon; pour on the water until the starch is quite thick and clear, which will be the case if the water is boiling as you pour it on. Then set the pan on the stove and add a little salt and some spermaceti. It is well to use a sperm candle by stirring it around in the starch a few times. Let the starch boil up and starch the clothes while it is as hot as can be used. When it is cold it is liable to be in flakes on the garment starched. Use the best satin gloss starch.

Cold Starch.—Dissolve starch in clear cold water, add a little salt; dip the cloth to be starched in the thick starch water and then into a basin of clear water. Lay over the garment to be ironed a clean muslin cloth (any old white muslin is good) and iron until partly dry; then take off the cloth and finish with the iron on the starched garment. Great care must be taken that the irons are clean and smooth in ironing, and particularly starched clothes.

A paste that will keep sweet a year is made by dissolving a teaspoonful of alum in a quart of water; add to this sufficient flour until as thick as cream. Stir in half a teaspoonful of powdered resin and half a dozen cloves to give it a pleasant odor. Have on the fire a teacup of boiling water; stir into this water the mixture of flour, resin, cloves and alum, stirring well all the time; in a few minutes it will be of the consistency of mush; pour into an earthen vessel, let it cool and keep in a cool place. When used, soften, if needed, with a little warm water.

A Good Cement.—Mix plaster and alum with water and use in the liquid state. This is excellent for fixing the brass caps to lamps.

Furniture Polish.—No. 1—shellac varnish, linseed oil, spirits wine, equal parts. No. 2—linseed oil, alcohol, equal parts. No. 3—linseed oil, 5 oz; turpentine, 2 oz; oil vitriol, ½ oz.

A bottle of pennyroyal, if left uncorked in a bed-room at night, is said to have the effect of ridding the room of mosquitoes or any other troublesome winged insects.

Cayenne pepper, strewn in the buttery or store-room, is said to be disagreeable to ants and cockroaches; a rag saturated with cayenne, in solution, if stuffed in a mouse hole, will prevent the intrusion of these troublesome visitors.—*Scientific American.*

To rid the house of cockroaches or water bugs, that so frequently infest houses that have the convenience of hot and cold water, scatter powdered borax where they are the thickest, and use it plentifully; don't be discouraged if for a few days it makes no difference, as they will soon be gone, never to return; should one or two appear in the course of a month or two, again try the borax and that will finish them.—*Anna C. Mott.*

To keep Furs from Moths.—Tie them close in linen bags, before putting them into boxes or trunks. Or, whip them clean and put them into boxes and then wrap up closely in newspapers, and tie or paste securely. No aromatics are needed when put away in this manner.—*Mrs. Geo. E. Pomeroy.*

To destroy Bugs and Moths.—Prepare a strong solution of alum in water, and apply while warm with a painter's brush to the cracks and crevices of the walls, the floors and beds. If applied thoroughly in March, will not have to be applied again for bugs during the year, but moths should be attended to frequently during their season. It is easily procured, prepared and applied, and is sure destruction to these noxious vermin.—*Mrs. Jermain.*

Red Ants.—Wash and wipe thoroughly your safes and cupboards, then sprinkle on salt and rub well into the wood, not neglecting the cracks and crevices. This application properly applied, will relieve you of this annoyance.

ORDER OF DINNER SERVICE.

IN FURNISHING the following Bills of Fare, our work would be hardly complete without an explanation of the rules which should govern the housekeeper in such arrangements, or such deviations, as she may desire to make in these. Taking dinner as our basis, the rules given will, in this form, perhaps, best show the relation which various foods sustain to each other. The art of eating well, is that training of taste by which, in a proper selection of foods, which, while forming our highest gratification, subserves best the interest of our physical well-being. The idea of this meal, therefore, is to stimulate the appetite through a succession of choice changes to a certain point from which we shall gradually decline with appetites satisfied but not satiated.

It is this idea which will be observed in the fact, that no one will properly partake of the same dish twice at the same meal. Such is the number of dishes served at a ceremonious repast, that few would care to do this, aside from the poor taste of delaying and deranging the order of systematic succession in which they are served. It thus comes, that the first dish in order is generally the soup. The only deviation to this rule being oysters when served on the half shell, or the small crabs, which are the only dishes which may precede the soup; this is also the only course which is placed on the table before the guests come to the table. The best choice of soup, when there are many courses to follow, should be a clear *bouillon*, but as this is not a clearly established law, the choice of soups may be left to the discriminating taste of the dinner giver.

Fish follows next and will be generally served without vegetables, the only choice in these being the white potato, steamed and served whole. Next in order will follow the heavier dishes, as the *releves* or large roasts of meat, with the stronger vegetables, as parsnips, turnips, onions, etc. As an accompaniment to these, the choice will be between currant jelly or salad, of which one, not both, may be partaken. The vegetables with game, which follow after the larger meats, should be the more delicate varieties; as rice croquettes, macaroni with cream, or oysters, mushrooms and boiled celery. Where game or poultry is not served whole, chicken-pie and the smaller dishes of meat, as game pates, mushrooms garnished with sweet-breads, etc., may follow the larger meats, with the same choice

of *entrees* as with the larger kinds of game and poultry. Upon every dinner table will be seen various small dishes placed immediately after the first remove of soup, which will be passed round after, or during every course; these are in French phrase termed *hors-d-œuvres*, and are intended to serve as appetizers, and of which very little will be partaken of at a time; they consist of anchovies, caviare, cucumbers, pickles, sweet and sour, pickled oysters, horse-radish, and olives, with many other dishes of the same in kind and character. The last mentioned—olives—is a favorite choice, as its peculiar flavor removes the taste of the food just eaten, and prepares it for the succeeding choice. The sweet dishes, such as compotes of pears, and fruits which are sometimes partaken of before dessert, are termed *entremets*, and are often used in the family dinner as part of the dessert.

Cheese will be eaten between the dinner and dessert, and is served after the table has been brushed, and before the dessert comes on to the table. Black German bread, white bread, and hard crackers, are eaten with cheese. In England celery is served with cheese and eaten with bread and butter, but in America celery is the favorite choice in the first and second courses of dinner.

For dessert, pastry will come first, then if pudding there be, this will be served immediately; many making a choice of but one of these. Then will follow ices, jellies, meringues, biscuit glace and cakes, with fruits and nuts at the last. A cup of clear strong coffee may now be served at the table or immediately after the guests assemble in the parlor. The last is the most approved mode and is becoming very generally practiced in the most polished circles.

Dinner served in the Russian style, or *a la Russe*, which is much in vogue at present, is the sending in of all *warm* dishes after the guests are at the table. In this form, the meat is carved before sending to the table, and the vegetables, etc., in small dishes. Meats nor vegetables do not appear on the table but as they are served to each person. The table will thus be more free for the elegant fancies with which the table may be adorned, and prevents the necessity of the many removes between courses of the larger dishes. In this form soup will be sent in the soup plates and handed to each guest, commencing with each end of the table, or at the left hand of the host and hostess, simultaneously. The same order will also be observed in the serving of each course.

The luncheon, or *deyeuner a la fourchette*, has taken its social position as a ceremonious repast. The style of serving is to place every thing to appear on the table *at once*. Tea, *bouillon* in cups, and chocolate, will be handed about the beginning of the repast. This should be partaken of near noon-day, and thus will not mar the enjoyment for the later and more elaborate dinner.

BILLS OF FARE.

In the accompanying Bills of Fare, the arrangement of the various courses will be suggested by the form in which they are given:

MENU.

BREAKFAST—No. 1.

Fine Hominy. Buttered Toast.
Beefsteak.
French Rolls. Potatoes a la Creme.
Buckwheat Cakes.
Tea. Coffee. Chocolate.

BREAKFAST—No. 2.

Boiled Spring Chickens.
Parker House Rolls. Saratoga Potatoes.
Scrambled Eggs. Fried Oysters.
Rye and Indian Loaf.
Coffee. Tea. Chocolate.

BREAKFAST—No. 3.

White Fish. Potatoes.
Muffins.
Fried Ham. Egg Omelette.
Coffee. Tea. Chocolate.

LUNCHES.

LUNCH PARTY—No. 1.

Beef Tea, served in small porcelain cups.
Cold Chicken and Oyster and other forms of Croquettes.
Chicken Salad. Minced Ham Sandwiches.
Escaloped Oysters.
Tutti Frutti. Chocolate Cream.
Cake Basket of Mixed Cake.
Mulled Chocolate.
Mixed Pickles. Biscuits, etc.
Ice Creams and Charlottes can either be added or substituted. For twenty guests allow one gallon.

LUNCH PARTY—No. 2.

Broiled Partridge.
Oyster Pie. Cold Ham.
Sweet Pickles. Sandwiches.
Pound and Fruit Cake. Pyramids of Wine Jelly.
Blanc Mange. Snow Jelly.
Pine-apple Flummery.
Kisses. Maccaroons. Ice Creams.

DINNERS.

DINNER No. 1.

FIRST COURSE.

Oyster Soup, with Celery.

SECOND COURSE.

Roast Turkey.
Croquettes of Rice. Sweet and Irish Potatoes.

THIRD COURSE.

Quail on Toast.
Vegetables. Pickles. Escaloped Tomatoes.
Macaroni. Jelly.

DESSERT.

Almond Pudding.
Mince Pie. Lemon Pie.
Cheese. Fruits. Nuts.
Coffee.

DINNER—No. 2.

FIRST COURSE.

Raw Oysters.
White and Brown Soup.

SECOND COURSE.

Boiled White Fish, with Sauce and Sliced Lemon.

THIRD COURSE.

Roast Beef.

FOURTH COURSE.

Roast Turkey. Ducks.
Vegetables in season. Croquettes of Rice or Hominy.
Cranberry Sauce. Currant Jelly.

DESSERT.

Cream Custards. Lemon Pie.
Fruits. Nuts.
Coffee.

TEA COMPANY.

Tea. Coffee. Chocolate.
Biscuits.
Oyster Sandwiches. Chicken Salad.
Cold Tongue.
Cake and Preserves.
Ice Cream and Cake later in the evening.

TEA COMPANY—No. 2.

Tea, Coffee or Chocolate.
Escaloped or Fried Oysters. Muffins.
Sliced Turkey and Ham.
Cold Biscuits.
Sardines and Sliced Lemons.
Thin slices of Bread, rolled. Sliced Pressed Meats.
Cake in variety.

SUPPERS.

SUPPER—No. 1.

Cold Roast Turkey. Chicken Salad.
Quail on Toast.
Ham Croquettes. Fricasseed Oysters.
Charlotte Russe. Vanilla Cream.
Chocolate Cake. Cocoanut Cake.
Mixed Cakes.
Fruit.
Coffee and Chocolate.

SUPPER—No. 2.

Cold Roast Partridges or Ducks.
Oyster Patties. Cold Boiled Ham. Dressed Celery.
Oysters or Minced Ham Sandwiches.
Raw Oysters. Chicken Croquettes or Fricasseed Oysters.
Wine Jelly. Ice Cream. Biscuit Glace. Cakes.
Fruits. Chocolate. Coffee.
Pickles and Biscuits.

Allowance of Supplies for an Entertainment.

In inviting guests, it is safe to calculate that out of one hundred and fifty, but two-thirds of the number will be present. If five hundred are invited, not more than three hundred can be counted upon as accepting.

Allow one quart of oysters to every three persons present. Five chickens, (or, what is better, a ten-pound turkey, boiled and mineed,) and fifteen heads of celery, are enough for chicken salad for fifty guests; one gallon of ice cream to every twenty guests; one hundred and thirty sandwiches for one hundred guests, and six to ten quarts of wine jelly for each hundred; for a company of twenty, allow three chickens for salad; one hundred pickled oysters; two moulds of Charlotte Russe; one gallon of cream, and four dozen biscuits.

Proper Accompaniments for Principal Dishes at Family Dinners.

Soups.—Strips of bread or crackers, with brown soups, croutons, force meat balls and noodles.

Fish.—Boiled; egg or cream sauce, slieed lemons, sliced hard boiled eggs, water cresses, curled parsley or cupers, are used for garnishes.

Fish.—Baked; tomato or Worcestershire sauce may be used. The choice, where there are a number of *entrees*, will be no vegetables with fish. When this, however, is the principal *entree* following the soup, potatoes boiled white and mealy, served whole, mashed potatoes, macaroni with oysters, or macaroni in cream, are used. With boiled salmon, boiled rice is frequently served and used to garnish. No other vegetables are the correct choice with fish.

Roast Beef.—Chili sauce, potatoes baked with the meat or Yorkshire pudding, also sweet or white potatoes, mashed turnips, tomatoes, macaroni with cheese, cold slaw or celery.

Roast Mutton.—Currant jelly, sweet and white potatoes, tomatoes, beans, salsify, asparagus, squashes, or cynilings, or beets.

Roast Veal.—Horse-radish sauce, sweet and white potatoes, parsnips, spinach, cauliflower, or cold slaw, hominy.

ROAST LAMB.—Currant jelly or mint sauce, mashed potatoes, green peas, asparagus, dressed salad or lettuce.

ROAST PORK OR PIG.—Apple sauce, mashed potatoes, onions or turnips

BAKED HAM.—Apple sauce, sweet and white potatoes, spinach or hot slaw.

VENISON.—Currant jelly, mashed potatoes, macaroni in cream, pickled olives.

BEEF A LA MODE.—Tomatoes, potatoes in cream, baked squash, rice boiled or in croquettes.

BEEFSTEAKS.—Mashed potatoes, squash, oyster plant, hominy or tomatoes.

VEAL CUTLETS.—Stewed potatoes, corn, cauliflower, cold slaw or lettuce.

ROAST TURKEY.—Cranberry sauce, potatoes mashed, squash or sweet potatoes, turnips or canned corn, celery.

ROAST CHICKEN.—Cranberry sauce, mashed potatoes, boiled onions or oyster plant, mashed turnips or squash, celery.

ROAST DUCKS.—Currant jelly, boiled onions, mashed potatoes, celery, corn or beans.

ROAST GOOSE.—Apple sauce, sweet and white potatoes, onions or turnips, cold slaw.

BOILED TURKEYS.—Oyster sauce, pickled peaches, celery, turnips, corn, potatoes.

BOILED CHICKEN.—Oyster sauce, mashed potatoes, macaroni or rice croquettes.

BOILED MUTTON.—Caper sauce, potatoes, tomatoes, canned peas, olives.

BOILED CORN-BEEF.—Tomato catsup, white potatoes, turnips and cabbage.

VEAL POT-PIE.—Mashed potatoes, beets, string beans or corn.

LAMB POT-PIE.—Tomatoes, peas, browned potatoes.

CHICKEN POT-PIE.—Cranberry sauce or sour jelly, hominy, plain or croquettes, mashed potatoes, cold slaw.

PORK AND BEANS.—Potatoes in their jackets, sour baked apples, squash.

BOILED MUTTON CHOPS.—Tomatoes, mashed potatoes, peas or asparagus.

Many of these accompaniments are not imperative, but the sauces are nearly all so; for instance, currant jelly with game, cranberries with tame fowl. Celery may be used with almost everything; also all summer vegetables with any dinner. If fish is a course by itself, no vegetables are used, unless macaroni baked with cheese. If, in a small family, a nice baked or boiled fish is the principal dish, any vegetables may be served with it. Three varieties of vegetables is the usual amount, but two are often sufficient to serve at once.

GERMAN RECIPES.

No. 1. **Braune Bouillon.**

Frau Theo. Schwartz.

Man schneidet rohen Schinken in Wuerfel, streut ihn auf den Boden der Kasserole, legt eine Menge in Scheiben geschnittene Zwiebeln darauf, dann das Rindfleisch, das man zur Bouillon bestimmt hat, und streut Salz oben darauf. Dann setzt man Alles auf's Feuer, laesst es kochen, bis es sich braun ansetzt, und giesst dann nach und nach Wasser genug darauf und laesst es mehrere Stunden kochen, bis aus dem Fleisch die Kraft gezogen ist. Dann giesst man es durch ein Sieb.

No. 2. **Braune Suppe.**

Frau Theo. Schwartz.

Man kocht eine kraeftige weisse Bouillon, von $\frac{1}{2}$ Pfund Ochsenfleisch fuer die Person. und giebt etwas braune Bouillon dazu, etwa den vierten Theil von der weissen. Man giebt huebsch geschnittenes oder gebohrtes Wurzelwerk und Suppenkraut hinein; man kann auch hart gekochte Eidotter darein geben. Man bratet auch wohl in ganz feine Wuerfel geschnittenes Weissbrod braun und laesst die Wuerfel auf einem Durchschlage ablecken; beim Anrichten fuellt man sie in die Terrine und die Suppe oben darauf.

No. 3. **Weisses Ragout.**

Frau Theo. Schwartz.

Von 4 Pfund Ochsenfleisch kocht man eine kraeftige Bouillon fuer 8 Personen. Nachdem man sie durchgegeben und das Fett abgenommen hat, setzt man sie zu Feuer und giebt so viel gebranntes Mehl dazu, dass die Bouillon von Dicke gut wird.—

2 Kuechlein braiset man in Citronenschale, in Scheiben geschnittenen Zwiebeln und Wasser, decket ein mit Butter und Salz bestrichenes Papier darueber und laesst sie 1½ Stunden kochen, bis sie gar sind. Dann giesst man die Braise durch ein Sieb zu der Bouillon, giebt ein Stueck Krebsbutter dazu oder etwas mit Wasser aufgeloestes Orleans, Muscatbluethe, Salz und die Saeure von einer halben Citrone; ruehrt es mitunter, dass es nicht anbrenne. Dann schuettet man 8 Krebskoepfe mit Ballfleisch gefuellt hinein, Baelle von 1 Pfund Ballfleisch, 1 Pfund Saucissen, die man vorher mit den Kuechlein gar gebraiset hat; einen in Scheiben geschnittenen Ochsenmund oder 2 Kalbszungen, die man in Bouillon gar gekocht hat; 3 in Stuecke geschnittenes Midder, welches man mit kaltem Wasser vorher aufgefetzt hat und hat steif werden lassen — Champignons, Morcheln, Spargel und Kastanien schmecken auch gut daran. Wenn Alles zusammen durchgekocht hat, schuettet man die tranchirten Kuechlein hinein. Man giebt abgekochte Kartoffeln dazu.

No. 4. **Ragout von Tauben**

Frau Theo. Schwartz.

bereitet man auf dieselbe Weise wie oben, nur muss man sie, ehe man sie braist, mit weisser Farce fuellen; man rechnet auf die Person ½ Taube.

No. 5. **Braune Ragout.**

Frau Theo. Schwartz.

Man kocht eine braune Bouillon von 4 Pfund Ochsenfleisch fuer 8 Personen. Dann laesst man Butter braun werden in einer Kasserole, giebt 2 Loeffel voll Mehl daran, ruehrt es und laesst es ordentlich durchkribbeln. Darauf giesst man die Bouillon dazu, Citronensaeure von einer halben Citrone, braunes Gewuerz, Salz und einen halben Loeffel voll Soya, ruehrt es, bis es kocht, und laesst es 1½ bis 2 Stunden kochen und giebt es durch ein Sieb. Dann giebt man 1 Pfund Saucissen hinein, 1 in Scheiben geschnittenen Ochsenmund oder 2 Kalbszungen,

3 in Stuecke geschnittene Midder und 1 Pfund braune Farcebaelle, laesst Alles zusammen aufkochen. Man kann dies Ragout von Tauben geben, die man mit brauner Farce fuellt, oder von Repphuehnern, oder von Schnepfen, oder von farcirten ausgeknoecherten Enten, oder von Ochsenzungen, die man fast gar gekocht, in Scheiben geschnitten, spickt und braist.

No. 6. **Ballfleisch.**

Frau Theo. Schwartz.

1 Pfund Kalbfleisch, $\frac{1}{4}$ Pfund frischen Nierentalg (suet), 6 Eier, etwa 5 Cents werth abgeschaeltes und mit Wasser angefeuchtetes Weissbrod, Salz und weisses Gewuerz hackt man zusammen durch bis ganz fein.

No. 7. **Weisse Farce.**

Frau Theo. Schwartz.

Man hackt 1 Pfund Kalbfleisch, $\frac{1}{4}$ Pfund frischen Speck, etwa 5 Cents Weissbrod, 1 Zwiebel, etwas Citronenschale, 4 Eier, Salz, weisses Gewuerz (Muscatbluethe) fein durcheinander.

No. 8. **Braune Farce.**

Frau Theo. Schwartz.

Man hackt 1 Pfund Ochsenfleisch, $\frac{1}{4}$ Pfund frischen Speck, fuer 5 Cents Weissbrod, etwas Zwiebel und Citronenschale, 4 Eier, Salz und braunes Gewuerz fein durcheinander.

No. 9. **Braune Sauce.**

Frau Theo. Schwartz.

Man laesst Butter braun werden, giebt etwas Mehl dazu, ruehrt es und laesst es ordentlich durchkribbeln; dann giesst man braune Bouillon hinzu, ruehrt Alles bestaendig, bis es kocht; dann giebt man von einer halben Citrone die Saeure, etwas Salz und einen Loeffel voll Soya hinzu und laesst die Saeure $1\frac{1}{2}$ bis 2 Stunden kochen. Darauf giebt man sie durch ein Sieb. Man kann in Stuecke geschnittene Trueffeln darein

geben, dann heisst sie TRUEFFELSAUCE, oder wenn man Champignons hineingiebt, so heisst sie CHAMPIGNONSAUCE.

No. 10. **Saucissen.**

Frau Theo. Schwartz.

Saucissen nennt man Ballfleisch (No. 6) in Schafdaerme gestopft und in etwa 1 bis 1¼ Zoll lange abgedrehte Wuerstchen gemacht.

No. 11. **Schweinernecken-Beize.**

Frau Theo. Schwartz.

Essig, Salz, in Scheiben geschnittene Zwiebeln, ganze Nelken und Pfeffer, Lorbeerblaetter, Citronenschale giebt man in eine Mulde, legt den Ruecken hinein, von dem die Schwarte heruntergeschnitten ist, und nachdem man ihn mit Salz und gestossenen Nelken eingerieben hat, laesst man ihn 8 Tage darin liegen. Dann bratet man ihn und giebt eine braune Sauce dazu nebst gebratenen Kartoffeln.

No. 12. **Fisch-Salat.**

Frau Theo. Schwartz.

Man kocht verschiedene Hechte ab, Hecht in Wasser und Salz, Aal und frischen Lachs in Wasser mit Essig, Salz, Zwiebeln, Citronenschale, Nelken- und Pfefferkoernern und Lorbeerblaettern, laesst Aal und Lachs eine Nacht oder einige Tage und Naechte darin liegen. Dann sondert man das Fleisch von den Graeten ab, pflueckt es in einen Kumpf, schneidet ausgewaesserte Sardellen dazwischen, Essiggurken in Scheiben, etwas Kapern, streut etwas Salz und gestossenen Pfeffer darauf und mengt eine Marinaise dazu, die man auf folgende Art bereitet: Man giesst etwas Aalbruehe durch ein Sieb, kocht sie mit Stand auf; wenn sie nur noch lauwarm ist, giesst man Provenceoel, Essig, feingestossenen Cayenne und rechten Pfeffer, feingehackte Petersilie dazu, ruehrt es um und stellt es an einen kalten Ort, damit es steif wird, und mengt es unter die Fische. Dann giebt

man den Salat auf eine Glasschuessel und verziert ihn mit hartgekochten Eiern und Krebsschwaenzen.

No. 13. Schildkroeten- oder Turtlesuppe.

Frau Theo. Schwartz.

Nachdem die Schildkroete den Tag zuvor abgeschlachtet ist, wird das Fleisch herausgeloest und in Wasser blanzirt. Dann setzt man es mit kraeftiger brauner Bouillon zu Feuer und laesst es beinahe gar kochen, giebt auch etwas Wurzelwerk und Suppenkraut, einige Pfefferkoerner und Lorbeerblaetter dazu, nimmt dann das Fleisch heraus, giebt die Bouillon durch ein Sieb, klaert sie in einer Casserolle wieder ab, giebt Portwein, Madeira und Rum nach Geschmack dazu, etwas Soya, Cayennepfeffer, eine gute Portion frische Champignons, braune Fleischkloesse, ein gutes Stueck Stand von Kalbsfuessen und das Fleisch der Schildkroete, welches man nebst den Beinen, in kleine Stuecke schneidet, und laesst sie dann noch eine halbe Stunde langsam kochen. Sollte man nicht Schildkroetenfleisch genug haben, so kann man auch die Haut eines Kalbskopfes mit dazu benutzen. Diese Suppe muss vorzueglich kraeftig und auch etwas gebunden sein; sollte Letzteres noch fehlen, so giebt man $\frac{1}{2}$ Stunde vor dem Anrichten etwas braungebranntes Mehl hinzu. Beim Anrichten giebt man in die Suppenterrine fuer jede Person das Gelbe von einem hartgekochten Ei.

No. 14. Mockturtle-Suppe

Frau Theo. Schwartz.

wird ebenso zubereitet, wie Schildkroeten-Suppe, nur dass man statt Schildkroeten-Fleisch nur Kalbskopf-Haut und Fleisch nimmt.

No. 15.

Erbsen-Suppe von frischen Erbsen mit Mehl-Kluempen.

Frau Theo. Schwartz.

Nachdem man eine gute Portion ziemlich ausgewachsener Erbsen in Wasser gar gekocht hat, reibe man sie durch ein Sieb

oder einen Durchschlag, gebe, so viel Bouillon oder Wasser als man Suppe gebraucht, einen Suppenteller voll junger Erbsen, einige in feine Wuerfel geschnittene junge Wurzeln, einen Kopf Blumenkohl und etwas frische Butter darein und lasse dieses zusammen gar kochen. Dann setzt man die unter "Kluempen" beschriebenen Schwammkluempe hinein, giebt noch etwas Zucker uud gehackte Petersilie hinzu, laesst die Suppe mit den Kluempen noch 10 Minuten kochen und richtet sie an.

No. 16. **Mehlkloesse (Kluempe).**

Frau Theo. Schwartz.

Ein Stueck Butter von der Groesse eines Eies laesst man ueber dem Feuer zergehen, giebt dazu eine Tasse voll Milch und eine Tasse voll Mehl, ruehrt dies zusammen ueber dem Feuer, bis es steif ist, nimmt es dann ab, laesst es kalt werden, thut 4 Eier, wie auch etwas Muskatbluethe und Salz dazu und macht Kloesse daraus.

Oder: Ein Stueck Butter von der Groesse eines Eies wird zur Salbe geruehrt, dann ein ganzes Ei, 2 Dotter, etwas Salz, Muskatbluethe, gehackte Petersilie und zwei gute Loeffel voll Mehl nach und nach dazu geruehrt. Dann mit einem Theeloeffel in die Suppe gestochen und 5 bis 10 Minuten gekocht. Man kann auch statt Mehl gestossene Zwiebaecke oder geriebenes Weissbrod nehmen.

No. 17. **Suppenkloss.**

Frau Theo. Schwartz.

Man nimmt $\frac{1}{4}$ Pfund gehacktes Nierenfett, laesst es etwas sieden, giebt dazu 7 Unzen geriebenes Weissbrod, 3 Eier, Muskatbluethe, Petersilie und Salz, bindet diesen Teig in ein Tuch, kocht ihn und legt die Schnitten in die Suppe.

No. 18. **Brodkloesse fuer Suppe.**

Frau Theo. Schwartz.

Man reibt ein gutes Stueck Butter zu Sahne und schlaegt 3 ganze Eier dazu; wenn man die Kloesse gerne locker isst, so

kann man das Weisse von einem Ei zuruecklassen, ruehrt Alles dieses wohl mit einander durch, thut so viel feingeriebenes Weissbrod daran, bis es steif genug ist, auch Salz und Muskatbluethe, und macht Kloesse davon.

EINE ANDERE ART:

Mit 8 Obertassen voll geriebenem Weissbrod knetet man 4 gehaeufte Essloeffel voll Butter durch, giebt dazu 4 Eidotter, das Weisse von einem Ei, etwas Muskatbluethe und Salz, sowie eine Obertasse voll Milch. Zum Auswirken und Aufrollen der Kloesse nimmt man eine halbe Obertasse voll Mehl.

No. 19. **Eierkloesse.**

Frau Theo. Schwartz.

Man giebt 8 Eier in ein zinnernes Gefaess, schlaegt sie stark mit einander durch, verduennt sie mit Fleischbruehe und thut auch etwas Muskatbluethe dazu, alsdann setzt man das zinnerne Gefaess in einem Topfe mit kochendem Wasser auf's Feuer und laesst das Wasser gelinde kochen. Wenn die Eier steif werden, nimmt man den Topf vom Feuer und das Gefaess aus demselben heraus und sticht nun mit einem silbernen in heisse Bruehe getauchten Loeffel Kloesse von den Eiern ab, die man in die schon angerichtete Suppe legt.

No. 20. **Suppe von gelben Erbsen.**

Frau Theo. Schwartz.

Die Erbsen werden vorher sorgfaeltig ausgesucht. Man bringt sie dann Morgens frueh mit weichem Wasser zu Feuer und laesst sie 3 Stunden nur langsam zuweichen, dann muessen sie noch 2 Stunden kochen. Gewoehnlich wird gleich so viel Wasser daran gegeben, als man Suppe gebraucht. Wenn man nachher noch etwas von der Bruehe des Specks oder Schweins-Poeckelfleisch (die man gewoehnlich dazu zu essen pflegt) und von dem davon abgeschoepften Fette dazu geben will, so muss dieses wenigstens noch $\frac{1}{2}$ Stunde mit den Erbsen durchkochen, da sonst das Fett immer oben schwimmen wuerde. Porree,

Sellerie und etwas Thymian kann man zugleich mit dem Fett hineinschuetten. Kurz vor dem Anrichten reibt man die Erbsen durch einen Durchschlag und giebt das in Wuerfel geschnittene, in Butter hellbraun geroestete Weissbrod in oder bei der Suppe zur Tafel.

No. 21. Suppe von weissen Bohnen.

Frau Theo. Schwartz.

Die weissen Bohnen werden mit weichem, kaltem Wasser aufgesetzt, und nachdem man sie 2 Stunden lang ueber einem gelinden Feuer hat weichen lassen, langsam zum Kochen gebracht. Alsdann giesst man das Wasser von den Bohnen ab und schuettet sie zu dem Speck oder zu dem Fleische, was man sonst dazu essen will, hinein, giebt noch einige Petersilie und Sellerie-Wurzeln, wie auch etwas gebranntes Mehl daran und laesst nun dieses zusammen noch ungefaehr $\frac{1}{2}$ Stunde kochen. Will man sie feiner haben, so laesst man Speck zurueck, streicht die Bohnen durch ein Sieb, verduennt sie mit guter Bouillon, laesst sie aufkochen, giebt ein Stueck frische Butter dazu und richtet sie an, nachdem man zuvor in die Suppenschale in Wuerfel geschnittenes und in Butter gelbbraun geroestetes Weissbrod gegeben hat.

No. 22. Eiergruetze (Gries) mit Milch.

Frau Theo. Schwartz.

Die Eiergruetze wird mit weichem Wasser angeruehrt und dann in die kochende Milch gegeben; wenn sie damit 5 bis 10 Minuten gekocht hat, wobei man sie bestaendig umruehren muss, so kann man sie schon anrichten.

No. 23. Sago mit Milch.

Frau Theo. Schwartz.

Den Sago laesst man in Wasser mehrentheils gar kochen und giesst dann kochende Milch darauf. Einige Stuecke Canneel und etwas Zucker laesst man gleich mit dem Sago durchkochen.

No. 24. **Wein-Suppe.**

Frau Mark.

Man nimmt sehr feingestossene kleine Zwiebaecke, laesst sie mit fein geschnittener Citronenschale und einigen Stueeken Canneel in Wasser saemig (dicklich) kochen, giebt dann weissen Wein und Zucker dazu und ruehrt darauf die Suppe m't einigen Eidottern ab.

Zu allen Weinsuppen darf man den Wein nicht zu frueh giessen, weil er sonst zu viel von seiner Kraft verlieren wuerde.

EINE ANDERE ART:

Man kocht 3 Theile Wein mit 1 Theil Wasser, etwas Citronenschale, Zucker und Zimmet auf, ruehrt dies mit Eidottern ab und richtet es ueber Biscuit an.

No. 25. **Sago mit rothem Wein.**

Frau Weber.

Den (braunen ostindischen) Sago setzt man, nachdem man ihn wohl angespuelt hat, mit weichem Wasser auf ein maessiges Feuer und laesst ihn bei fleissigem Umruehren langsam kochen; wenn er anfaengt, muerbe zu werden, giebt man so viel rothen Wein dazu, als man nach der Angabe der Personen, welche die Suppe essen sollen, noethig hat (man rechnet gewoehnlich auf die Person 1 bis 1¼ Unze Sago und 2 bis 3 Glaeser rothen Wein), wie auch ziemlich viel Canneel, Zucker und die Schale von einer Citrone. Hiermit laesst man den Sago noch ¼ Stunde kochen.

Sago muss ueberhaupt 3 Stunden kochen.

No. 26. **Stand von Kalbsfuessen.**

Frau Weber.

Am besten sind dazu die Fuesse mit der Haut. Nachdem dieselben gehoerig gereinigt und gewaschen sind, haut man sie in Stuecke, setzt sie mit vielem kalten Wasser, aber ohne Salz, zu Feuer, schaeumt sie rein ab und laesst sie langsam 5 bis 6 Stunden unter haeufigem Umruehren kochen. Dann giebt

man sie auf ein Sieb, welches man auf eine steinerne Schale gesetzt hat, laesst alle Feuchtigkeit rein ablaufen uud stellt dieselbe alsdann zum Erkalten an einen kuehlen Ort. Die auf dem Siebe zurueckgebliebene Haut und die Knochen laesst man mit Wasser noch einmal tuechtig auskochen und verfaehrt damit, wie oben angegeben; diesen letzten Stand benutzt man gewoehnlich zu Kraftgelées.

Nimmt man Fuesse ohne Haut, so muss man statt eines mit der Haut stets 3 bis 4 ohne Haut nehmen.

Suppe.

Frau Weber.

Zeit: 6 Stunden. Artikel: 3 oder 4 Quart von der Fluessig, keit, worin Hammel- oder Rindfleisch gekocht worden ist, Fleischknochen, 5 grosse Zwiebeln, Pfeffer und Salz nach Geschmack; Mohrrueben, etwas Petersilie.

Anweisung: Lege irgend welche Knochen von gebratenem Rindfleisch, Abfaelle von Fleisch oder Gefluegel in eine Schmorpfanne, fuege Zwiebeln, Rueben, Mohrrueben und Pfeffer und Salz hinzu. Giesse die Fluessigkeit, worin Fleisch gekocht worden ist, darauf; setze es ueber ein langsames Feuer und lass es leise kochen. Nimm den Schaum ab, sobald er aufsteigt, und fahre damit fort, bis die Suppe klar ist.

Ein deutsches Gericht.

Frau Weber.

Zeit: 4 Stunden. Artikel: Anderthalb Pfund dickes Steak, ein Viertel Pint Weinessig, 4 Gewuerznelken, 5 Nelkenpfefferkoerner, 12 ganze Pfefferkoerner und ein wenig Salz, geriebene Weckenkrumen.

Anweisung: Lege das Steak in eine Pie-Pfanne, giesse den Weinessig darueber, unb lass es den ganzen Tag stehen, es bei Nacht umdrehend, damit der Essig gut eindringt. Am naechsten Morgen setze die Gewuerznelken, den Nelkenpfeffer, Pfeffer und Salz zu, soviel, dass das ganze bedeckt wird, und schmore es 4 Stunden langsam im Backofen. Eine halbe Stunde ehe es gar wird, streue ein dickes Lager geriebenen Brodes darauf und setze es zurueck, bis es fertig ist.

Geruehrter Gugelhopf (oder Kugelhupf) mit Rosinen.

Frau Emma Philipps.

Man ruehrt in ½ Pfd. leicht geruehrte Butter 6 Eier, ¾ Pfd. feines Mehl, 3 Essloeffel voll Hefe, ein Glas voll warme Milch, ein wenig Salz und Zucker und kurz vor dem Einfuellen ¼ Pfd. gewaschene kleine und grosse Rosinen, fuellt die Masse in eine mit Butter bestrichene und mit klein geschnittenen Mandeln, Zucker und Semmelmehl ueberstreute Form, laesst sie gehen und baeckt in frischer Hitze.

Anisbrod.

Frau Emma Philipps.

Man schlaegt das Gelbe von 8 Eiern an 1 Pfund gesiebten Zucker in eine Schuessel, ruehrt es miteinander ½ Stunde lang auf eine Seite, thut dann ein wenig sauber gelesenen Anis und den steif geschlagenen Schnee von den 8 Eiern dazu, ruehrt 1 Pfund Mehl leicht darunter, fuellt es in eine mit Butter bestrichene lange Form, baeckt es langsam gelb, schneidet dann Schnitten daraus und roestet sie im Ofen auf beiden Seiten schoen gelb.

Spargel in Buttersauce.

Frau Emma Philipps.

Man putzt, waescht und kocht die Spargel in Salzwasser, bis sie weich sind, macht dann eine Sauce von Butter, ein wenig Mehl und dem Wasser, worin die Spargel gekocht, verruehrt ein paar Eigelb, ruehrt die Sauce daran, und giesst sie dann ueber die Spargel.

Stern-Pudding.

Frau Adolph Brand.

8 Unzen Butter werden warm gemacht, 8 Unzen Mehl glatt darin abgeruehrt, und gar werden gelassen. Dann laesst man 1 knappes Quart Milch hinein laufen und die Masse, wenn sie steif ist, etwas abkuehlen. Wenn abgekuehlt, fuegt man 8 Unzen gestossene Mandeln, 9 Eierdotter und 2 ganze Eier und zuletzt den Schnee hinzu. Auch Citronenschale oder etwas

Vanille nach Geschmack. Dann giesst man die Masse in eine Form zum Erkalten und bringt sie umgestuerzt zur Tafel mit Wein, Milch oder Fruchtsauce.

Mandelhaeufchen.

Frau Adolph Brand.

6 Eiweiss, zu Schnee geschlagen, dann mit 1 Pfund Zucker recht dick geruehrt. 1 Pfund ganz fein geschnittene Mandeln darunter, gemengt mit etwas Zimmt und Citrone und dann auf Oblaten gesetzt.

Weisswein-Sauce.

Frau Adolph Brand.

3 bis 4 Eier, 1 Theeloeffel voll Mehl. 3 Loeffel voll Zucker, etwas ganzen Zimmt und ½ Flasche Wein mit etwas Wasser darunter. Auf dem Feuer mit einem kleinen Besen geschlagen, bis sie dick und schaumig ist.

Zimmetsterne.

Frau Adolph Brand.

1 Pfund feiner Zucker, 1 Pfund fein gestossene Mandeln, 6 Eiweiss, ½ Unze Zimmet und die abgeriebene Schale einer Citrone. Man schlaegt das Eiweiss zu Schaum, ruehrt dann Zucker und Zimmet dazu und ruehrt diese Masse recht stark ¼ Stunde, setzt einen Theil dieser Mischung bei Seite, und ruehrt dann die Mandeln durch, rollt den Teig und formt ihn mittels eines Ausstechers zu Sternen etc., bestreicht sie mit dem zu rueckbehaltenen Schaum, und backt sie auf einer mit Wachs bestrichenen Platte, bei nicht zu grosser Hitze, langsam gar.

Kaffeebroedchen.

Frau L. A. Fontaine.

4 Quart gesiebtes Mehl, 1½ Tassen voll Hefe, 1½ Pint Milch, 1½ Tassen voll Butter, 3 Eier, 2 Tassen voll Kaffeezucker, 1 kleine Muskatnuss, 8 oder 10 bittere Mandeln, gerieben. Gieb ihm Geschmack mit Citronen. — Nimm das Mehl, eine Tasse

voll Hefe, die Milch, setze einen Sauerteig an und lass ihn aufgehen. Wenn er aufgegangen ist, nimm die andere halbe Tasse voll Hefe und alles oben Erwaehnte, knete es gut, lass es wieder aufgehen, dann knete es wieder und forme es in kleine Broedchen; lass sie wieder aufgehen und backe sie langsam im Backofen 1 Stunde lang. Der Teig sollte leichter sein als fuer Brod.

Hamburger Schwarzbrod.

Frau L. A. Fontaine.

5 Quart schwarzes Roggenmehl, 1½ Tassen voll Hefe, 6 Tassen voll lauwarmen Wassers, 1 grossen Essloeffel voll Salz. —Nimm das Mehl und eine Tasse voll Hefe und das Wasser, setze einen Sauerteig an, lass ihn waehrend der Nacht aufgehen. Am Morgen setze die uebrige halbe Tasse voll Hefe und das Salz zu; knete es gut, bis es recht steif ist; dann lass es aufgehen; dann knete es wieder, forme es in Laibe, lass sie wieder aufgehen. Dann backe sie langsam im Backofen 1½ Stunden. Waehrend des Backens feuchte die Oberseite ein paarmal mit lauwarmem Wasser an. Wenn das Brod gar ist, nimm es aus dem Ofen, lege ein feuchtes Tuch ueber die Oberseite des Brodes und lass es in der Pfanne, bis es kalt ist.

Hefe.

Frau L. A. Fontaine.

Nimm 10 grosse Kartoffeln, schaele und wasche sie; koche sie in vielem Wasser, bis sie sehr weich sind; dann wasche sie in dem Wasser sehr fein. Thue 3 Essloeffel voll Mehl und 2 Essloeffel voll Kaffeezucker in einen irdenen Topf; dann nimm die Kartoffeln und das Wasser, schuette sie in den Topf und ruehre es, bis es sehr klar ist. Wenn dies lauwarm ist, nimm ½ Kuchen von Fleischmann's Hefe, loese ihn in ½ Tasse voll Wasser auf, giesse es in den Topf, wie auch 1 Theeloeffel voll Ingwer, stelle es nahe dem Ofen hin und lass es ein paar Stunden gaehren. Halte es stets an einemuehlen Platze.

Weinsuppe.

Frau Joseph Mack.

Nimm einen Theeloeffel voll Mehl und schwitze (oder verruehre) es in einem Essloeffel voll Butter. Thue dies in eine Flasche voll Wein und ein Quart Wasser, dazu 6 Unzen Zucker, den Saft einer Citrone und ½ Theeloeffel voll Zimmet, lasse es bis zum Kochen kommen, nimm 6 Eidotter, schlage sie gut und giesse die Suppe langsam darueber. Roeste etwas Weissbrod und thue es hinein.

Deutsches Schwarzbrod.

Frau Roemer.

Ein Teig von Roggenmehl, am Abend vorher mit Hefe angesetzt, wie Weissbrod, den naechsten Morgen durchgearbeitet, etwas steifer als Weissbrod, auch muss es eine halbe Stunde laenger im Ofen sein.

Schwarzbrod.

Frau Schall.

6 Quart Roggenmehl, 2 Tassen voll Hefe und eine Handvoll Salz. Der Teig muss zaeher sein, als fuer Weissbrod. Backe es eine volle Stunde und in einem heissen Ofen.

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